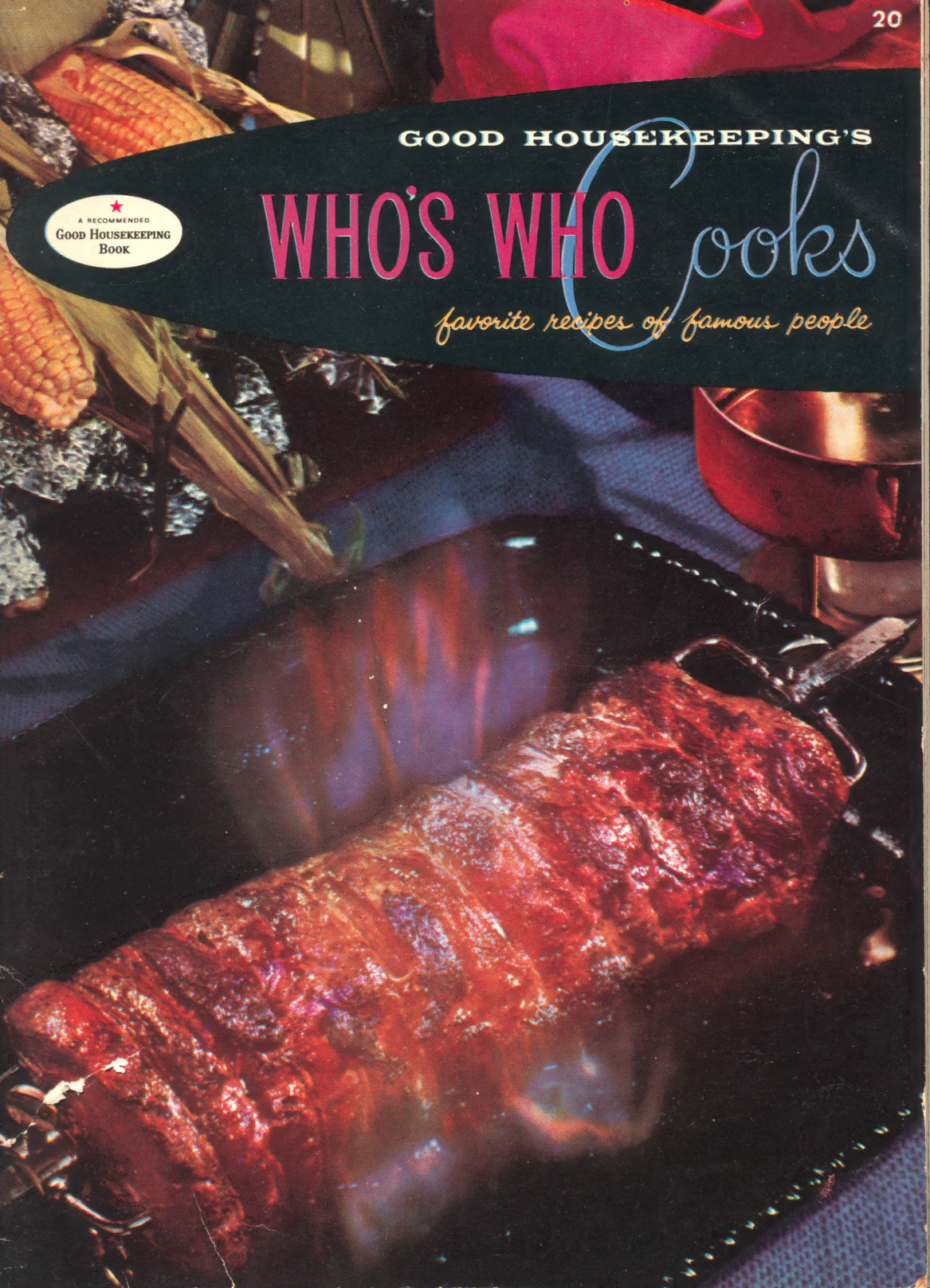


GOOD HOUSEKEEPING'S

WHO'S WHO *ooks*

favorite recipes of famous people

★
A RECOMMENDED
GOOD HOUSEKEEPING
BOOK



GOOD HOUSEKEEPING'S

WHO'S WHO

Cooks



by the editors of
GOOD HOUSEKEEPING MAGAZINE

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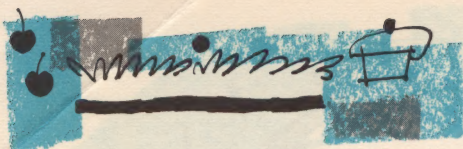
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IN THE COLOR PHOTO ON FRONT COVER—Flaming Filet of Beef,
page 9. **ON BACK COVER**—Frosted Apple-Cheese Pie, page 13.

This book is intended not only to satisfy your curiosity on the last question, but to make it easily possible to duplicate the favorite dishes of famous people in your own kitchen.

Some of our contributors love to cook and have given us their do-it-themselves specialties. Others, for lack of time or culinary talent, have shared cherished recipes, perfected by their jewels-of-cooks.

All these recipes have been tested in Good Housekeeping's kitchens, and are here presented with detailed step-by-step instructions for making. We know you'll find them as differently delicious as we did, and we suspect you'll feel special elation in serving your family and guests exactly the same treats that appear on some of the most famous tables in the world.



LICIA ALBANESE, opera star and darling of music-critics the world over, is a darling to her family when she dons an apron and turns out one of these delightful holiday surprises.

Christmas Cake

In small bowl, place:

1 cup milk

Sprinkle over milk, to soften:

2 env. unflavored gelatine

Then, in double boiler, scald:

3 cups milk

Meanwhile, with fork, beat:

2 egg yolks

Then pour into egg yolks some of scalded milk, gelatine, and:

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{4}$ tsp. salt

Return this to rest of scalded milk; cook, stirring, until mixture coats spoon. Let mixture cool a few minutes; then add:

$\frac{3}{4}$ cup chopped maraschino cherries

$\frac{1}{3}$ cup cherry juice

1 tsp. vanilla extract

Now refrigerate mixture, stirring occasionally, until it is completely cold and begins to thicken. Then fold in:

2 egg whites, beaten until stiff

$\frac{3}{4}$ cup heavy cream, whipped

Lightly butter a 9" clumpless spring-form pan with round insert in place. Line bottom and sides of pan with:

Packaged vanilla wafers

Pour in filling and arrange more vanilla wafers on top. Refrigerate cake at least 12 hrs. At serving time, unmold cake, and, with spatula, frost sides and top with:

$\frac{3}{4}$ cup heavy cream, whipped

Makes 8 to 10 servings

Holiday Delights

Start heating oven to 450°F. Grease well 2 doz. 3" muffin-pan cups. Sift:

$2\frac{1}{2}$ cups sifted cake flour

$\frac{1}{4}$ tsp. salt

4 tsp. baking powder

Cream together until light and fluffy:

$\frac{1}{2}$ cup soft butter or margarine

$\frac{3}{4}$ cup granulated sugar

Then add, one at a time, beating well after each addition:

2 eggs

Add flour mixture and beat just until mixed. Flour hands and shape about 1 tablesp. dough into ball and drop it into muffin-pan cup. Repeat until all dough is used, flouring hands as necessary. With hands, gently press each ball to bottom and side of cup. Next, mix:

$\frac{1}{2}$ cup chopped, blanched almonds

$1\frac{1}{2}$ cups raspberry jam

Divide mixture among muffin-pan cups. Bake little cakes 10 min., or until they are golden. Completely cool in pans. Serve with whipped cream.

Makes 24 little cakes

MEL ALLEN, sportscaster who covers all games of New York's Yankees, relaxes at home and lets someone else do the cooking, but this is a favorite he often requests.

Apple Upside-Down Cake

Start heating oven to 325°F. Onto sheet of waxed paper, sift together:

$2\frac{1}{4}$ cups sifted all-purpose flour

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. ground ginger

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{2}$ tsp. nutmeg

1 tsp. baking soda

In 10" iron skillet, melt:

¼ cup butter or margarine

Evenly sprinkle onto butter:

½ cup brown sugar, packed

On top of sugar, arrange overlapping:

Fairly thick pared apple slices

(2 large apples)

With electric mixer at medium speed (or with spoon), beat together until very creamy:

½ cup shortening

3 tablesp. granulated sugar

1 egg

Combine:

1 cup molasses

1 cup boiling water

At low speed, to egg mixture, add flour mixture alternately with molasses mixture, beating well after each addition; spoon over apples. Bake 45 min., or until done. Loosen around edges with spatula; invert onto plate; let stand 3 or 4 min. Then remove from skillet. Serve warm, with soft Ginger Ice Cream, below.

Ginger Ice Cream

Turn temperature control of refrigerator to coldest setting. Combine:

⅔ cup canned sweetened condensed milk

½ cup cold water

⅛ tsp. salt

1 tsp. vanilla extract

¼ to ½ tsp. lemon extract

1 tsp. ground ginger

Refrigerate until chilled. Then fold in:

1 cup heavy cream, whipped

Turn mixture into ice-cube tray; freeze until frozen 1" in from edges. Turn into chilled bowl; with electric mixer or egg beater, beat until mixture is smooth, not melted. Return to tray. Freeze

until it's just beginning to firm up; then reset temperature control.

Makes 6 servings



HERBERT ASBURY, distinguished author of nonfiction, whose published works include *The Barbary Coast* and *The Great Illusion*, writes at home and does the marketing and cooking to enable his wife Edith to have a career of her own. He prides himself on "balanced" meals.

Roast Spareribs, Chinese Style

Purchase:

2 lb. lean spareribs

Ask meatman to crack ribs lengthwise in two places but not completely through. Trim as much fat as possible from ribs and place them in shallow roasting pan. Mix together:

½ tsp. salt

5 tsp. granulated sugar

3 cloves garlic, crushed

1 tsp. cinnamon

4 tsp. soy sauce

2 tsp. brown-bean sauce

2 tsp. black sauce (this and brown-bean sauce may be purchased in any Chinese grocery)

Spoon this dark-brown mixture over the spareribs and let them soak about 1 hr. Heat oven to 425°F. and bake spareribs 1 to 1½ hrs., or until very tender, very crisp, and very dark. With kitchen shears, cut ribs into right size for finger eating, and heap pieces onto platter.

Makes 4 servings

Leg of Lamb with Honey-Soy Sauce

Start heating oven to 450°F. Meanwhile trim as much fat as possible from:

6 to 7 lb. leg of lamb

Place lamb on rack in shallow roasting pan. Sprinkle on and rub into lamb:

1 teasp. salt

½ teasp. pepper

With pastry brush, smear whole leg with:

⅓ cup honey

Then pour into bottom of pan:

About 1 qt. water, or just enough to make water ¾" deep in pan

Put lamb in oven and roast ½ hr. Then reduce oven temperature to 350°F. and pour over lamb:

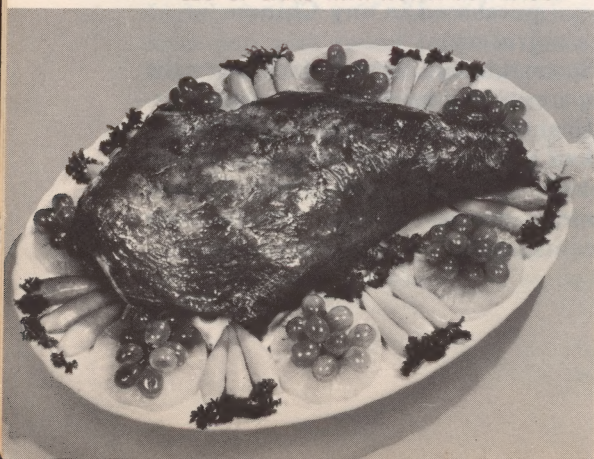
3 tablesp. soy sauce

Roast lamb 3 to 3½ hrs. longer (this is about 35 min. per lb.). While lamb roasts, baste it about every half hour. At second basting, pour over lamb:

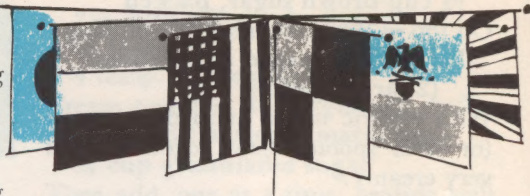
3 tablesp. soy sauce

When lamb is done, remove it to platter and pour juice into bowl; let juice stand a minute; then spoon off as much of the fat that comes to the surface as possible. Serve the juice over lamb as is, or thicken some of it with cornstarch or flour. Save the clear leftover juice to serve next day on pancakes or rice.

LEG OF LAMB WITH HONEY-SOY SAUCE



If desired, garnish with pineapple slices, clusters of green grapes, and cooked baby carrots.



RAFIK ASHA, former Syrian delegate to the United Nations, did his graduate work in New York and lived at International House where students of all nations took turns cooking dishes typical of their countries. These are his contributions.

Braised Lamb, Meat-Ball Style

With fork, mix together:

2 lb. ground lamb shoulder

1 egg

½ cup packaged dried bread crumbs

2 teasp. salt

½ teasp. pepper

Shape this mixture into balls about golf ball size. In Dutch oven, melt:

2 tablesp. butter or margarine

Add meat balls; as they brown, set them aside. Pour off all drippings from Dutch oven. In same Dutch oven, heat:

3 tablesp. butter or margarine

Add and sauté, uncovered, until golden:

2 lb. onions, coarsely chopped

Place meat balls on onions and add:

1 No. 2½ can tomatoes, drained

¼ cup lemon juice

1½ teasp. salt

¼ teasp. pepper

Cook mixture over low heat, covered, 1 hr., stirring occasionally. Serve over hot fluffy rice.

Makes 6 to 8 servings

Beef Upside Down

In cold water to cover, soak $1\frac{1}{2}$ hrs.:

1 14-oz. pkg. processed rice

Then, in Dutch oven, melt:

3 tablesp. butter or margarine

Add and sauté, uncovered, until tender:

1 lb. onions, coarsely chopped

Now add:

1 lb. chuck, ground once

Cook, stirring with fork, until meat loses red color. Add:

1 cup shelled pine nuts

2 teasp. salt

$\frac{1}{2}$ teasp. pepper

$\frac{1}{2}$ teasp. cinnamon

$\frac{1}{2}$ teasp. nutmeg

1 pkg. frozen peas

Cook, stirring, 5 min. Now add:

$\frac{1}{2}$ cup brandy

$\frac{1}{2}$ cup sherry

$\frac{1}{2}$ cup white wine

Drain rice. Spread as layer over meat mixture. Sprinkle with:

1 teasp. salt

Mix until dissolved:

2 beef-bouillon cubes

$\frac{1}{2}$ teasp. saffron

$2\frac{1}{2}$ cups hot water

Pour over all. Place 8" pie plate, with bottom side up, on top of rice. Cover Dutch oven; cook mixture over low heat 25 min., or until rice is done. Remove plate; with fork, gently fluff up rice; cook, uncovered, 5 min. Invert chop plate over Dutch oven, and turn out rice-and-meat mixture. Nice with green salad, tossed with Roquefort-cheese dressing.

Makes 8 to 10 servings



PEGGY BACON, novelist, illustrator and poet, is a genius in the kitchen according to her friends. These dishes will prove their point.

Veal with Saffron

In Dutch oven, melt:

2 tablesp. butter or margarine

Add and cook until tender:

1 Bermuda onion, minced

Now add:

2 lb. veal, in walnut-size pieces

1 bay leaf

$\frac{1}{2}$ medium green pepper, in strips

8 to 10 small white onions

Large pinch saffron

$\frac{1}{2}$ cup dry white wine

1 teasp. salt

$\frac{1}{4}$ teasp. pepper

$\frac{1}{2}$ teasp. paprika

Cover Dutch oven, and cook over low heat about $1\frac{1}{2}$ hrs., or till meat is tender. Then add:

1 lb. whole fresh

mushrooms, washed

Simmer, covered, a little longer, or until mushrooms are tender. Just before serving, quickly add:

$\frac{1}{2}$ pt. commercial sour cream

(1 cup)

2 egg yolks, well beaten

Garnish with:

Thin strips pimento

Makes 4 to 6 servings





Beefsteak in Red Wine

In hot Dutch oven, place:

2 lb. 1½"-thick sirloin steak,
cut in strips 3" to 4" long
and 1" wide

Brown strips quickly on each side, then push them to one side of pan and pour in:

¼ cup water

Stir well to loosen brown bits. Then add:

1 bay leaf

8 to 10 very small white onions

½ cup claret or Burgundy

1 tablesp. capers

2 teasp. salt

¼ teasp. pepper

¼ teasp. paprika

½ teasp. Worcestershire

Cover Dutch oven and cook over low heat 20 min., or until meat is tender.

Sprinkle with:

Snipped parsley

Makes 4 servings

Winter Bread Pudding

(Almost a plum pudding)

Start heating oven to 325°F. Then butter 1½-qt. casserole. Cut from loaf of stale white bread:

8 very thin slices

Spread each side of slices with:

Soft butter or margarine
(about 6 tablesp.)

Then cut slices into thin strips. Place single layer of strips in bottom of cas-

serole so that they're almost, but not quite, touching. Sprinkle with:

About 1 teasp. granulated sugar

Dash each cinnamon, nutmeg, and allspice

About 2 tablesp. each currants and raisins

About 2 tablesp. each slivered candied citron, orange peel, and lemon peel; or use canned diced citron and peels, dicing them even

Repeat layers of bread and sprinklings of sugar, spices, and fruits until dish is almost full. Plan on using, altogether, about ½ cup of each fruit. Next, in small bowl, beat:

1 egg

½ cup milk

1 teasp. vanilla extract

2 tablesp. granulated sugar

Pour this mixture over pudding and bake 1½ hrs., or until brown. Three or four times while pudding is baking press down on it firmly with back of spoon, and add:

More milk (about ½ cup altogether)

Serve pudding hot, with this hot sauce:

In small saucepan, mix together:

1 cup granulated sugar

1 cup water

1 stick cinnamon

Bring mixture to boil and cook rapidly until thick and syrupy. *Makes 6 servings*

BIL and CORA BAIRD, whose puppets have enchanted audiences of young and old alike, prepare this favorite recipe in the kitchen-studio of their New York coach house.

Sherry Roast Pork

Purchase:

5-lb. loin of pork (ask butcher to saw backbone into chops, part way through, for easy carving into chop-size pieces)

Place pork loin, with ribs down, in shallow roasting pan. Then, in saucepan, combine:

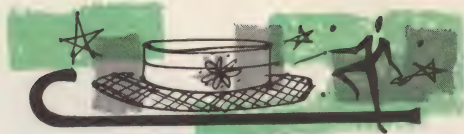
½ cup sherry
½ cup brown sugar, packed
1 tablesp. grated orange rind
½ cup orange juice
1 teasp. horse-radish
1 teasp. prepared mustard

Bring to boil. Then pour sauce over pork. Roast pork at 325°F. 35 min. per lb., or about 3 hrs. for 5-lb. loin, basting it often during first 2 hrs.

By the time pork is done, it has a slightly charcoal appearance and taste. If preferred, roast pork 1 hr. before adding sauce. Garnish with peach halves filled with cranberry sauce.

Makes 8 to 10 servings

SHERRY ROAST PORK



RAY BOLGER, dancer extraordinaire, practically commuting between New York and Hollywood as he does, has little time for cooking, so he takes his recipes to favorite restaurants and has them made to order.

Filet of Beef

Ask your butcher to remove surplus fat from:

Filet or tenderloin of beef
(about 3 lb.)

Lard it with strips of:

Salt pork or bacon

Then fold over thin ends of filet, and tie with string (or fasten with skewers). Start heating oven to 325°F. In bottom of shallow roasting pan, place:

3 or 4 strips bacon

Sprinkle entire filet with:

2 teasp. salt

¼ teasp. pepper

Then sprinkle on and, if necessary, rub in a bit, with hands:

1 to 2 tablesp. flour

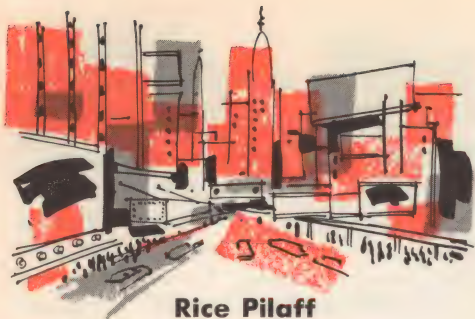
Place filet on rack in prepared roasting pan. For rare beef, roast 20 min. per lb.; for medium rare, roast 25 min. per lb. (Do not cover or baste.)

Garnish serving platter with orange slices topped with dabs of tart jelly, sprigs of parsley, mashed-potato balls.

Makes 6 to 8 servings

Flaming Filet of Beef (Pictured on front cover):

Just before serving, remove salt pork or bacon slices from filet; arrange filet on metal tray or platter. Heat ¼ cup brandy slightly; carefully light with match; standing an elbow's length away, pour over filet; bring to table aflame.



Rice Pilaff

In skillet, heat:

3 tablesp. salad oil or bacon drippings

Add:

1 cup raw regular or processed white rice (wash as label directs)

1 small onion, minced

Cook, stirring constantly, until rice is golden brown. Then add:

2 medium tomatoes, sliced, peeled

1¾ cups hot water

2 teasp. salt

⅛ teasp. pepper

Cover and simmer 20 to 25 min., or until rice is just tender and all liquid is absorbed. Then turn heat as low as possible; cook rice 20 min. more, or until dry and fluffy. Or, if desired, place in 300°F. oven last 20 min. (Especially good with lamb kabobs or with roast pigeons.)

Makes 6 servings

ROAST BEEF



Madeira Sauce

In top of double boiler, beat well:

5 egg yolks

Then beat in:

1 to 3 tablesp. granulated sugar

1 tablesp. grated lemon rind

3 tablesp. lemon juice

⅔ cup Madeira wine

Cook over hot water, stirring constantly, until thickened. Serve at once, with Filet of Beef, page 9. *Makes 1¼ cups*

SHIRLEY BOOTH, one of Broadway's brightest lights, often indulges her flair for "plain American" cooking. Here is one of her favorite combinations.

Roast Beef

Start heating oven to 325°F. In shallow roasting pan, place on rib ends, with fat side up:

Standing rib roast

If desired, sprinkle with:

Salt and pepper

Insert meat thermometer through outside fat into center of thickest meaty part of roast, making sure that bulb does not rest on bone, fat, or gristle. Do not add any water. Roast meat, uncovered, without basting, as follows:

Ready-to-cook weight Approximate roasting time

	WELL-		
	RARE	MEDIUM	DONE
4 lb.	1¾ hrs.	2 hrs.	2½ hrs.
6 lb.	2¼ hrs.	2½ hrs.	3½ hrs.
8 lb.	3 hrs.	3½ hrs.	4½ hrs.

Meat thermometer: RARE—140°F.; MEDIUM—160°F.; WELL-DONE—170°F.

If desired, garnish the platter with bunches of grapes or water cress. Serve with Yorkshire Pudding, page 11.

Yorkshire Pudding

When roast beef is done, remove meat from oven; place on platter, and keep warm. Now increase oven heat to 450°F. Pour from roasting pan into 11"x7"x1½" pan:

¼ cup hot drippings

Into medium-sized bowl, sift together:

1 cup sifted all-purpose flour

1 teasp. salt

Combine:

2 eggs, well beaten

1 cup milk

Gradually stir egg mixture into flour; with egg beater, beat until smooth; pour into pan. Bake 25 to 30 min., or till done. Cut into squares. Serve at once with Roast Beef, page 10.

Makes 6 servings



SPRING BYINGTON, a popular "sup-
porting" player in movies for many years,
as well as a star in her own TV series, has
made time in her busy schedule to prepare
these "little adventures" in culinary arts.

Tangy Cheese Dip

In small bowl, combine:

**1 pt. creamed large-curd cottage
cheese**

2 tablesp. milk

2 tablesp. mayonnaise

2 tablesp. horse-radish

2 tablesp. grated onion

½ teasp. seasoned salt

¼ teasp. monosodium glutamate

Serve as dip for crackers, potato chips,
Melba-toast rounds, etc. *Makes 2 cups*



TANGY CHEESE DIP

Sweetbreads à la Spring

In boiling salted water to cover, simmer
25 min.:

4 pairs frozen veal sweetbreads

Drain. Hold sweetbreads under cold
running water; with fingers, slip off
membrane. With knife, cut out dark
veins and connective tissue. Cool.
Meanwhile, in small bowl, beat with
fork until well-blended:

¾ cup salad or olive oil

**¼ cup wine vinegar or lemon
juice**

½ teasp. salt

Dash pepper

¼ teasp. sugar

½ teasp. garlic salt

½ teasp. dry mustard

About 45 min. before serving them,
marinate sweetbreads in salad-oil mix-
ture for 30 min. Meanwhile, preheat
broiler 10 min., or as manufacturer
directs. Then, drain sweetbreads; broil
them, 3" from heat, 7 min. on each side.
Serve at once for brunch or supper,
garnished, if desired, with:

Crisp bacon slices

Watercress

Makes 4 servings

Argentine Beef Pie

Combine well:

4 medium potatoes, boiled, mashed

$\frac{3}{4}$ tablesp. salt

$\frac{1}{3}$ cup light cream

2 egg yolks, slightly beaten

Grease 8"x8"x2" baking dish; spread bottom with half of potato mixture. Start heating oven to 350°F. In large skillet, in:

2 tablesp. butter or margarine
sauté slowly until tender:

1 small onion, minced

1 canned pimento, chopped

1 small tomato, chopped

Add, cook until pink color disappears:

$\frac{3}{4}$ lb. ground chuck

Stir in and mix well:

$\frac{1}{2}$ cup dark seedless raisins

$\frac{1}{2}$ cup sliced stuffed olives

$\frac{1}{2}$ tablesp. salt

$\frac{1}{8}$ tablesp. freshly ground pepper

Turn into dish; spread with rest of potato mixture. Bake 45 min. or until golden.

Makes 4 servings

JAMES CAGNEY, veteran movie tough guy, is economical with words, generous with his grin, and likes to eat "most anything good." Occasionally Jimmy turns his pistol hand to making these succulent dishes.

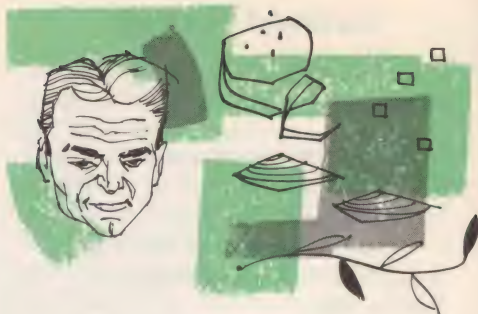
Superb New England Clam Chowder

(Pictured on page 17)

Drain, reserving liquid:

3 doz. shucked raw soft-shell clams

Snip off necks of clams; cut fine with



scissors. Leave soft parts whole. Place clams (necks and soft parts) with liquid in saucepan. Add:

2 cups cold water

Bring to boil; drain, reserving liquid and clams. In large kettle, sauté until golden:

$\frac{1}{4}$ lb. diced salt pork

Add and cook until tender:

2 medium onions, sliced

Stir in:

2 tablesp. flour

$\frac{1}{2}$ tablesp. seasoned salt

$\frac{1}{4}$ tablesp. pepper

$\frac{1}{2}$ tablesp. monosodium glutamate

$1\frac{1}{2}$ tablesp. salt

Pinch dried savory

Pinch dried thyme

Reserved clam liquid

4 medium potatoes, pared and cut into $\frac{1}{2}$ " cubes

Bring to boil; cover; simmer over low heat 8 min., or till potatoes are tender. Meanwhile, in medium saucepan, combine and heat just till simmering:

$1\frac{1}{2}$ cups milk

$1\frac{1}{2}$ cups light cream

Stir into potato mixture. Add clams and:

$1\frac{1}{2}$ tablesp. salt

1 tablesp. butter or margarine

1 tablesp. snipped parsley

Heat.

Makes 8 servings

Apple-Cheese Pie

In large bowl, toss together:

About 7 cups pared, sliced cooking apples (3 to 4 lb.)

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{2}$ cup brown sugar, packed

3 tablesp. flour

$\frac{3}{4}$ teasp. cinnamon

$\frac{1}{4}$ teasp. nutmeg

Start heating oven to 425°F. Make up piecrust as label directs, using:

1 pkg. piecrust mix

On lightly floured surface, roll out half of pastry into 12" circle; place in 9" pie plate. Fill with half of apple mixture. Top with:

$\frac{1}{2}$ lb. packaged process cheese food or spread, sliced

Add rest of apples. Dot with:

2 tablesp. butter or margarine

Roll out rest of pastry into 14" circle; place over apples. Cut slits in pastry. Fold edges of top crust under bottom crust; press to seal; flute edge. Bake pie 40 min., or until done. Serve warm.

Frosted Apple-Cheese Pie (Pictured on back cover): As soon as pie is removed from oven, brush top generously with this thin frosting: Into 1 egg white, beaten slightly, beat 1 cup sifted confectioners' sugar. Cool on wire rack.

APPLE-CHEESE PIE



CARL CARMER, has distinguished himself as poet, novelist, historian, lecturer, folklorist, and editor of *The Rivers of America* series. His favorite recipes disclose a preference for "American" flavor.

Peacemakers

The title of this succulent dish is said to have been originated by New Orleans husbands who, having stayed too late at the club or with sick friends, warded off sharp words from their spouses by buying and taking home "Peacemakers."

Have ready:

2 doz. shucked large oysters, drained

In deep kettle, heat to 360°F. on deep-fat frying thermometer:

Salad oil or fat $1\frac{1}{2}$ " deep

Preheat broiler 10 min., or as manufacturer directs. Combine:

$\frac{2}{3}$ cup corn meal

2 tablesp. salt

$\frac{1}{4}$ teasp. pepper

Dash cayenne pepper

Roll oysters in mixture till coated. Next, in hot salad oil or fat, fry oysters, a few at a time, about 3 min., or until golden. Meanwhile, slice in half lengthwise:

1 20" loaf French bread

Hollow out both halves; generously spread both with:

3 tablesp. butter or margarine

Toast in broiler until golden. Fill one half with oysters; top with second half. Cut crosswise into quarters. Serve immediately.

Makes 4 servings

Red Devil

In double boiler, heat, stirring, until cheese is melted:

1 can condensed tomato soup, undiluted

1 lb. sharp natural or process Cheddar cheese, sliced

1 teasp. Worcestershire

¼ teasp. dry mustard

Dash liquid hot pepper seasoning

Serve over crisp crackers. Nice as a luncheon or Sunday-supper main dish.

Makes 4 to 6 servings



Election Cake

Make as label directs, but don't let rise:

1 pkg. hot-roll mix*

Into 1 cup dough, blend (let rise and bake remaining dough as rolls to be served later):

1 cup butter or margarine

1 cup granulated sugar

½ cup commercial sour cream

1 egg, unbeaten

Sift together:

1¼ cups sifted all-purpose flour

½ teasp. baking soda

⅛ teasp. nutmeg

Mix lightly with:

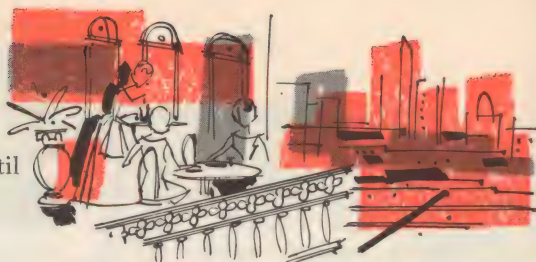
¾ cup currants

¾ cup chopped walnuts

Stir flour mixture into dough. Turn into greased 10"x5"x3" loaf pan; cover; let rise in warm place (80 to 85°F.) 1 hr.

Bake at 325°F. 1 to 1¼ hrs., or until cake tester inserted in center comes out clean. Cool in pan on cake rack. Best made day or so ahead. *Makes 1 loaf*

*The traditional recipe uses 1 cup home-made white-bread dough.



B. J. CHUTE, noted author of many delightful short stories, cooks these desserts for her mother and sister in their New York apartment and serves them on the terrace that looks out over the city.

B.J.'s Devil's Food Cake

Start heating oven to 350°F.; grease and lightly flour bottoms of 2 8" layer pans, 1¼" deep. Now, into large mixer bowl, sift together:

1½ cups + 2 tablesp. sifted all-purpose flour

1½ cups granulated sugar

1¼ teasp. baking soda

1 teasp. salt

½ cup cocoa (Dutch type)

Add:

½ cup soft shortening

1 cup milk

1 teasp. vanilla extract

With electric mixer at low to medium speed, beat mixture just 2 min.* Then add:

2 medium eggs

Beat mixture 2 min. longer. Divide batter between prepared layer pans and bake 30 to 35 min., or until top of cake springs back when lightly touched. Set pans on wire racks for just 10 min. Then remove cake from pans and cool completely on racks. Frost top and between layers only with Fluffy White Frosting, page 15.

*If mixing by hand, beat briskly for same time periods as above, allowing 100 full, round-the-bowl strokes per minute.

Fluffy White Frosting

Boil together, without stirring, to 242°F. on candy thermometer, or until syrup spins an 8" thread:

1 cup granulated sugar

1/3 cup water

Meanwhile, beat until stiff:

2 egg whites

1/4 teasp. cream of tartar

Then slowly pour syrup over egg whites, beating constantly. Add:

1 teasp. vanilla extract

Continue beating until frosting has consistency of whipped cream.

Frosts tops of 2 8" or 9" layers

it from heat; stir in:

1/2 teasp. vanilla extract

Set custard aside till cool. Then pour it over meringues and refrigerate.

Makes 5 servings

DENISE DARCEL, *French actress transplanted to Hollywood, comes by her cooking talent naturally—her father was a baker. These pet recipes reflect her French background.*

Crab-Meat Hors d'Oeuvres

Easy, but so elegant!

In top of double boiler, melt:

1/2 cup butter or margarine

Add and cook over direct heat until tender:

1 very small onion, minced

Then stir in gradually:

1/4 cup flour

1 teasp. salt

1/8 teasp. pepper

2 cups milk

Cook mixture over hot water until thickened, stirring occasionally. Meanwhile, remove tendons from:

2 6 1/2-oz. cans crab meat (about 2 cups), drained

Break meat up into fine pieces. When sauce is thick, stir in crab meat. (If making hors d'oeuvres several hours before serving, refrigerate at once.) At serving time, start heating oven to 450°F. Spoon crab-meat mixture into individual crabshells (some local fish stores sell synthetic ones); top each with:

Strips of process Cheddar cheese

Few buttered bread crumbs

Bake shells 10 to 15 min., or until cheese is melted and crumbs are golden.

Fills about 16 shells

Floating Island

Scald in double boiler (use the saucepan type, not the deep kind, or make a double boiler of two saucepans):

2 cups milk

Meanwhile, beat till foamy:

4 egg whites

Then add:

1/8 teasp. salt

6 tablesp. granulated sugar

Continue beating until whites are stiff but not dry. Drop whites, in 5 or 6 large blobs, onto scalded milk; then cover and cook for 5 min., or until whites have "set" and lost their sticky quality. Now, with slotted spoon, carefully lift meringues into a bowl. Next, beat together lightly with fork:

4 egg yolks

3 tablesp. granulated sugar

Then slowly pour a little of hot milk into yolks, stirring constantly. Return this mixture to rest of milk in double boiler and cook, stirring constantly, until custard just coats spoon. Remove



Chicken in Wine

In Dutch oven or chicken fryer, heat until very hot:

¼ cup butter or margarine

Then brown carefully on all sides:

1 large broiler-fryer, cut up

As chicken browns (add pieces, a few at a time, heaping them at side of pan when they are done), drop in:

1 medium onion, sliced

1 clove garlic, minced

Meanwhile, in small bowl, combine:

2 tablesp. flour

½ teasp. salt

¼ teasp. pepper

Slowly add to flour, stirring constantly:

1 chicken-bouillon cube dissolved in 1 cup hot water

Pour this mixture over browned chicken and add:

About 10 well-scrubbed small new potatoes

Cover fryer; let cook slowly until chicken is tender, potatoes are done.

Then stir in:

¼ cup red wine

Serve at once, garnished with:

Snipped parsley

Makes 4 servings

Eggs on Snow

(Pictured on page 48)

Separate:

4 eggs

Beat whites until stiff peaks are formed, gradually adding:

3 tablesp. granulated sugar

In saucepan, slowly bring to boil:

2 cups milk

As milk comes to boil, drop egg-white mixture, by tablespoonfuls, onto top of milk and cook about 5 min., or until whites are set. Then, with slotted spoon, remove these fluffy white mounds to bowl. With fork, beat egg yolks well, then beat in:

2 tablesp. granulated sugar

Add a little hot milk, and return mixture to rest of milk. Cook this custard mixture over low heat, stirring until custard is thickened and coats a silver spoon. Remove from heat; stir in:

3 tablesp. rum

1½ teasp. vanilla extract

Then refrigerate custard and white mounds until well chilled. Pour custard into fruit or sherbet dishes, top it with fluffy mounds. Spoon a little custard sauce from bottom of each dish over white mounds. Or drizzle on caramelized sugar. (For this, just before serving, melt small amount of granulated sugar in a skillet over low heat.)

Makes 4 servings

IN THE COLOR PHOTO ON PAGE 17

—Superb New England Clam Chowder, page 12.





GLADYS ROCKMORE DAVIS, well known artist, married to Floyd Davis, famous magazine illustrator, is mother of two children who are also artists. Creative in the kitchen as well as on canvas, Mrs. Davis entertains her family's vast circle of friends at buffet parties.

Prune Upside-Down Cake

Night before making cake, rinse:

1 lb. dried prunes

Place them in bowl and cover with:

2 cups boiling water

Cover bowl and let prunes stand at room temperature overnight. To make cake, pit prunes, mix them with:

1 cup brown sugar, packed

Rind and juice of ½ medium orange

Now start heating oven to 325°F. Then, in 10" iron skillet, melt:

3 tablesp. butter or margarine

To butter, add prune mixture and:

½ cup coarsely cut walnuts

and cook over low heat, stirring, until prunes are glossy—about 5 min. Now, for cake batter, beat until stiff:

3 egg whites

½ tsp. salt

Then add slowly, continuing to beat until stiff:

¼ cup granulated sugar

Beat until lemon-colored:

3 egg yolks

Then gradually beat in:

¼ cup granulated sugar

1 tablesp. grated lemon rind

1½ tablesp. lemon juice

Fold yolk mixture into whites, along with:

½ cup sifted all-purpose flour

Turn cake batter over prune mixture in skillet and bake 35 to 40 min., or until cake tester inserted in cake comes out clean. Run small spatula all around edge of cake, then invert cake onto plate, let stand a minute, then lift off skillet; serve cake, warm or cold, with:

Whipped cream, flavored with bit of vanilla extract



BOB ELLIOTT and RAY GOULDING, the famous "Bob and Ray" team of radio and TV whose satires on soap operas have delighted millions, collaborated on these easy but elegant dishes.

Paella

In Dutch oven, heat:

¼ cup olive or salad oil

In it, sauté until golden:

1 3-lb. ready-to-cook broiler-fryer, cut up

Add and sauté until tender:

2 large onions, sliced

2 cloves garlic, minced

Add:

1 1-lb. 12-oz. can whole tomatoes

1 tablesp. salt

Cover Dutch oven; simmer chicken 30 min. Combine:

½ tablesp. dried saffron

¼ cup boiling water

Add to chicken, with:

1 cup raw regular rice

½ tsp. dried orégano

2 tsp. salt

Stir well; cover Dutch oven; simmer 25 min., stirring occasionally. Add:

1 lb. shelled, deveined raw shrimp

1 doz. soft-shell clams in shell,

scrubbed well

Cover, cook about 10 min., or until shrimp are done and clamshells have opened, stirring rice once or twice. Meanwhile, cook as label directs:

1 pkg. frozen peas

Toss peas with:

1 can pimento, cut into strips

Arrange chicken mixture on large platter, surround with peas. *Makes 8 servings*

Anchovy Butter

Blend well:

½ cup soft butter or margarine

4 tsp. anchovy paste

¼ tsp. Worcestershire

Use to top sizzling broiled steak.

Marchand de Vin Butter

In small saucepan, simmer 20 min., or until reduced to exactly ¼ cup:

1 cup dry red wine

1 shallot, minced (or 1 tsp. minced onion)

Stir in:

⅛ tsp. freshly ground black pepper

½ tsp. meat-extract paste

2 tsp. snipped parsley

¼ tsp. lemon juice

Cool, then blend well into:

¾ cup soft butter or margarine

Use to top sizzling broiled steak.

HANS ENGBEL, former Norwegian representative to the United Nations, turns out gourmet specialties when time permits. These traditional Norwegian dishes are among his finest.

Veal Steak, Cream Style

Have ready:

2 lb. veal steak, ¼" thick

½ lb. mushrooms

3 tablesp. brandy or rye

½ cup heavy cream

On waxed paper, mix:

¼ cup all-purpose flour

1 tsp. salt

¼ tsp. pepper

Cut veal into serving-size pieces; dip into flour mixture. Then melt in skillet:

2 tablesp. butter or margarine
(add more as needed)

In it sauté veal, a few pieces at a time, until golden; set aside. In same skillet, quickly sauté 6 to 8 whole mushrooms until golden; set aside. Now to skillet, add brandy and:

¼ cup water

¼ tsp. salt

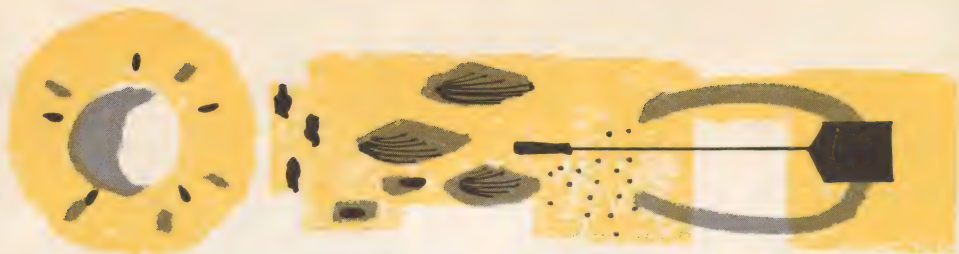
⅛ tsp. pepper

Stir to loosen browned bits from skillet; add veal. Cut remaining mushrooms over veal. Pour on cream; simmer, covered, 30 min., or until veal is fork-tender, adding sautéed mushrooms last few minutes. *Makes 4 to 6 servings*

IN THE COLOR PHOTO ON PAGES 20 AND 21—Tuna-Lobster Curry, page 26, served in toasted buns with buttery green beans and peas, and raw relishes.







Norwegian Almond Ring

Grease a $1\frac{1}{4}$ - or $1\frac{1}{2}$ -qt. ring mold. Have ready:

$\frac{1}{2}$ lb. blanched almonds

5 egg whites

$\frac{1}{4}$ teaspt. salt

$\frac{3}{4}$ cup granulated sugar

2 tablesp. melted butter

$\frac{1}{2}$ teaspt. almond extract

Start heating oven to 350°F . Grind almonds with fine blade of food chopper. Beat egg whites with salt until fairly stiff; gradually add sugar, continuing to beat until stiff peaks form. Now, with rubber spatula, fold in almonds, butter, extract; turn into mold. Bake 30 min., or until golden. Let cool 10 min. Loosen with spatula; turn onto attractive serving plate; let cool. While ring bakes, make this sauce, using:

1 teaspt. unflavored gelatine

2 tablesp. cold water

5 egg yolks

$\frac{1}{4}$ cup confectioners' sugar

$\frac{1}{4}$ teaspt. almond extract

$\frac{1}{2}$ cup heavy cream, whipped

Sprinkle gelatine over cold water in glass measuring cup to soften; then set cup in hot water until gelatine dissolves. Beat egg yolks with sugar until thick; slowly beat in gelatine and extract; then fold in whipped cream. Refrigerate.

To serve, fill center of almond ring with fresh fruit, sweetened if desired, or canned fruit. With spoon, beat up sauce; then spoon it over ring.

Makes 6 servings

BERNICE FITZ-GIBSON, head of her own advertising agency, does a lot of cooking. She believes in the principle "buy the best and do as little to it as possible"—but this is belied by the following recipes.

Indoor Chicken Clambake

Preheat broiler 10 min., or as manufacturer directs. Meanwhile, in covered saucepan, simmer 5 min.:

$1\frac{3}{4}$ cups water

1 cup raw regular rice

1 teaspt. salt

Then stir in:

$\frac{1}{8}$ teaspt. dried saffron

Spread rice, undrained, in bottom of $14''\times 9''\times 2\frac{1}{4}''$ roasting pan. Sprinkle:

2 $3\frac{1}{2}$ -lb. ready-to-cook broiler-fryers, cut up

with:

Salt and pepper

Arrange fryers in shallow pan. Broil 7" to 9" from heat 15 min. on each side. (If you can't place broiler pan this low in range, turn temperature control to about 350°F .) Meanwhile, scrub:

2 doz. littleneck clams in shell

Discard any clams with open shells or shells that do not close quickly when touched. Then cut into 1" pieces:

$\frac{1}{2}$ lb. hot Italian sausages

Now start heating oven to 325°F . Top rice with chicken; tuck in clams here and there; scatter sausage pieces over all. Cover pan with foil; bake 1 hr. Uncover; bake 10 min. longer.

Makes 6 servings



FITZ "SUZETTES"

Fitz "Suzettes"

With egg beater in pitcher, beat until smooth:

- 2 eggs
- $\frac{1}{3}$ cup milk
- $\frac{1}{3}$ cup plus 2 tablesp. heavy cream
- $\frac{1}{3}$ cup sifted all-purpose flour
- $\frac{3}{4}$ teasp. baking powder
- $\frac{1}{4}$ teasp. salt
- 2 tablesp. melted butter or margarine

Meanwhile, heat heavy griddle, and grease it lightly if manufacturer so directs. Pour batter onto griddle to make small pancakes about 3 times the size of a man's watch. Cook quickly until golden on both sides.

Serve pancakes with butter or margarine, and maple syrup. Or spread with jam; fold over and serve topped with commercial sour cream sprinkled with nutmeg. *Makes 40 2" pancakes*

MINA FOCH, talented stage, screen and television star, has many interests, but entertaining eight or ten guests at a dinner she prepares and serves herself, is in the running for top billing.

Savory Broiled Chicken

Preheat broiler 10 min., or as manufacturer directs. For every 2 servings, place in bottom of broiler pan, with skin side up:

- 1 $1\frac{1}{2}$ -lb. split ready-to-cook broiler-fryer

Sprinkle each chicken with:

- Salt and pepper

Dot each with:

- About 1 tablesp. butter or margarine

Place pan in broiler so top of chicken is 7" to 9" from heat, then broil chicken until skin is a rich brown color—about 15 min. Turn chicken over (it's now skin side down) and broil it about 10 more min. Remove pan from broiler and spread inside of each chicken with walnut-size blob of butter or margarine.

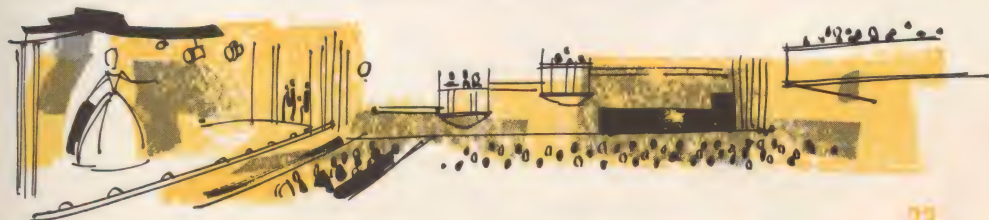
Sprinkle each chicken with:

- $\frac{3}{4}$ teasp. celery seeds
- 1 teasp. curry powder
- 1 small onion, sliced

Lay on each chicken:

- 2 strips bacon

Return pan to broiler and continue broiling chicken until tender, or about 10 min.; baste several times with pan drippings and turn bacon as needed. Serve half a chicken to each person.





KATHRYN FORBES, *writer, whose fabulous first novel, Mama's Bank Account, was the basis for a popular TV series, has a "cook's heaven" for a kitchen—large enough to entertain in and complete with built-in barbecue pit.*

Salad Dressing Par Excellence

In small bowl, with back of spoon (or use mortar and pestle), mash together:

- ½ clove garlic
- ½ tsp. celery salt
- ¼ tsp. freshly ground pepper
- ½ tsp. salt

Stir in until smooth:

- 2 tablesp. wine vinegar
- 1 tsp. catchup
- 2 dashes liquid hot pepper seasoning
- ½ cup mayonnaise
- ¼ cup heavy cream

Refrigerate dressing, covered, at least 2 hrs. *Makes ¾ cup*

To vary, add these special ingredients:

For shrimp salad: Add with garlic:

- ½ tsp. dry mustard

For tossed green salad: Use only ¼ tsp. salt, and add with cream:

- 2 tablesp. anchovy paste
- ¼ cup snipped green-onion tops

KATHY GODFREY, *personable TV mistress-of-ceremonies, is as successful as a hostess at home. She serves this simple but sumptuous dish buffet style.*

Chicken, Deep-Dish Style

Early in day, place in large kettle:

- 1 4-lb. ready-to-cook stewing chicken, cut up



Add:

- 4 cups water
- 1 tsp. salt
- 2 bay leaves
- 1 medium onion, sliced
- 1 tsp. monosodium glutamate

Simmer until chicken is tender—about 2 hrs. Remove chicken from broth; strain broth; spoon off fat; refrigerate all. In large bowl, toss lightly:

- 12 slices bread, toasted, cut into ½" cubes
- 1 tablesp. poultry seasoning
- 1 small onion, minced
- ½ cup minced celery
- 2 tablesp. snipped parsley
- 1 tsp. salt
- 2 eggs, beaten
- ½ cup hot milk

To make sauce, in saucepan, heat, stirring:

- 6 tablesp. reserved fat
- 6 tablesp. flour

Stir in and cook until thickened:

- 4 cups broth
- 2 tablesp. salt

Remove from heat. In small bowl, beat:

- 2 eggs

Stir in some of hot broth; return to saucepan; stir until thickened.

Remove meat from bones; cut into small pieces. In greased 8"x8"x2" baking dish, arrange layer of bread mixture, then of chicken, then of sauce; repeat, saving some of sauce to serve later. Refrigerate all.

About 1 hr. before dinner, start heating oven to 350°F. Bake chicken ½ hr., or until hot. Let stand 20 min.; cut into 6 servings and serve with reserved sauce, heated; garnish with parsley.

PETER LIND HAYES and **MARY HEALY**, are among the entertainment world's top-ranking husband-and-wife teams, and at home in New Rochelle, New York, they are an enthusiastic cooking team.

Tuna-Lobster Curry

(Pictured on pages 20 and 21)

In top of double boiler, over direct heat, melt:

¼ cup butter or margarine

Blend in:

¼ cup flour

1½ tsp. curry powder

Then slowly add:

2 cups milk

Cook, stirring, until thick and smooth. Now place double-boiler top over hot water and gently stir into sauce:

¼ cup sherry

1 can chunk-style tuna (1 cup)

1 cup cubed, cooked or canned lobster meat

¾ tsp. salt

⅛ tsp. pepper

¼ tsp. onion salt

¼ tsp. sugar

Let curry cook, covered, 20 to 30 min., so flavors will blend. After pouring mixture into blazer of chafing dish, if desired, sprinkle top with:

Snipped parsley

Serve in toasted buns with buttery green beans and peas, and raw relishes.

Makes 4 servings

Salmon-Timble Ring Sauterne

Start heating oven to 350°F. Combine:

1 cup fresh bread crumbs

¾ cup light cream

Let stand about 10 min. Then add:

¼ cup sauterne

2 cups flaked, cooked or canned salmon

1 tsp. grated onion

¾ tsp. salt

⅛ tsp. pepper

¼ tsp. celery salt

With fork, beat mixture well, then add:

3 egg yolks, slightly beaten

With hand beater, beat until stiff:

3 egg whites

Then fold whites into salmon mixture and pour into 1-qt. ring mold with waxed-paper-lined bottom. Set mold in shallow pan of hot water, and bake ring 50 min., or until firm. Let ring stand about 5 min., then turn out of pan. Fill center with creamed eggs.

Makes 6 servings

So-Good Chocolate Frosting

Into large electric-mixer bowl, sift:

1 lb. confectioners' sugar

⅓ cup cocoa

Then drop in:

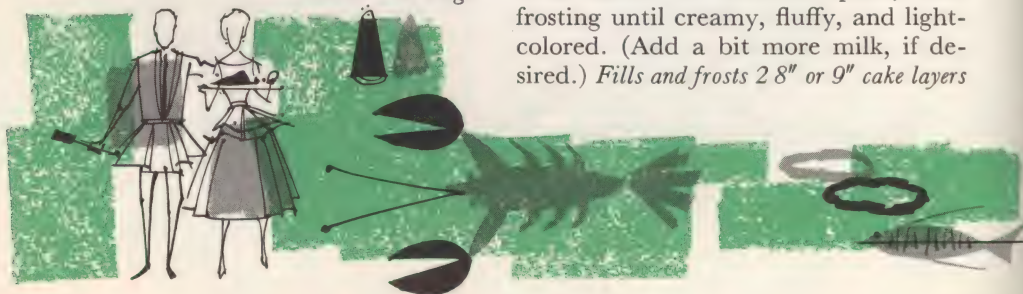
¼ cup butter or margarine

1 egg white, unbeaten

1 tsp. vanilla extract

5 tablesp. evaporated milk

With mixer at medium speed, beat frosting until creamy, fluffy, and light-colored. (Add a bit more milk, if desired.) *Fills and frosts 2 8" or 9" cake layers*





ALFRED HITCHCOCK, producer-director of those wonderful suspense movies and television thrillers knows the picture-making business from all angles. His great interest and good taste in food are sort of a legend and Mr. Hitchcock tells his friends, "I'm not a heavy eater. I'm just heavy, and I eat."

Hitchcock's Quiche Lorraine

(Swiss-Cheese Pie)

Sift together:

1½ cups sifted cake flour

½ teas. salt

With finger tips, work in until crumbly:

¼ lb. butter or margarine (½ cup)

Slowly add, stirring with fork:

¼ cup cold water

Shape into ball; roll in waxed paper; refrigerate about ½ hr., or until easy to roll. Then start heating oven to 425°F. On floured board, roll dough into large circle, about 14" in diameter. Fit into 11" pie plate. Make attractive fluted edge. With fork, prick well. Place in refrigerator about 30 min. Meanwhile, make filling: Fry until crisp:

12 slices bacon

Crumble bacon into small pieces. Now, using fine grater, grate:

¼ lb. natural Swiss cheese
(makes about 1 cup)

Into bowl, break:

4 eggs

Then add:

2 cups heavy cream

¾ teas. salt

Pinch nutmeg

Generous pinch sugar

Pinch cayenne

Plenty of freshly ground black pepper

Beat with egg beater just long enough to mix thoroughly. Now spread surface of pastry shell with:

About 1 tablesp. soft butter or margarine

Sprinkle bacon bits, then grated cheese, in bottom of pie shell. Pour cream mixture over all. Bake 15 min. Then reduce oven temperature to 300°F.; bake 20 min. longer, or until silver knife inserted in center comes out clean. Serve hot, cut into wedges.

*Makes 20 hors d'oeuvre, or
8 main-dish servings*

HITCHCOCK'S QUICHE LORRAINE



Double-Thick Rare Steak

A man's dish that ladies love.

Preheat broiler and rack 10 min., or as manufacturer directs. Then rub 3"-thick porterhouse steak with:

Cut clove garlic

Arrange steak on broiler rack with top of steak 5" below heat*; broil 20 to 25 min. on first side, or until well browned. Meanwhile, cream together well:

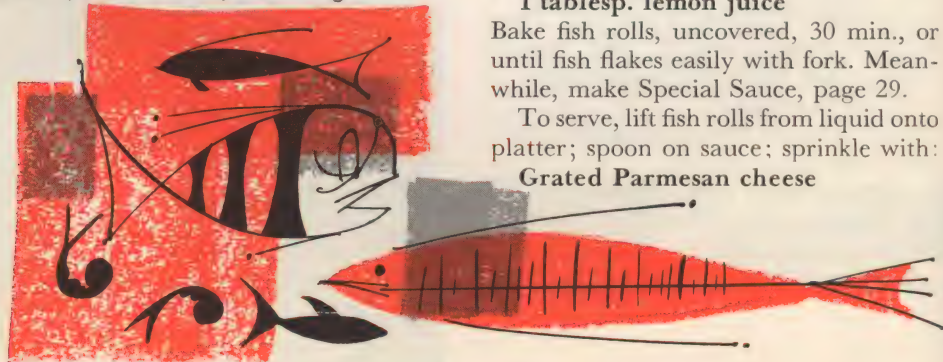
- ½ cup crumbled blue cheese
- ¼ cup soft butter or margarine
- 1 tablesp. Worcestershire
- 1 tablesp. prepared mustard
- 1 tablesp. lemon juice
- 1 tablesp. salt
- ½ tablesp. freshly ground pepper

Then turn steak and broil on other side 20 to 25 min. Now cut into steak near bone and check rareness. Broil longer if necessary. Then spread cheese mixture on steak, and broil 5 min. longer, or until topping is golden brown. Serve at once on hot platter.

Makes 6 to 8 servings

*If you can't place steak this low and it browns too quickly, lower heat toward end of broiling period.

To vary: Substitute a 2"-thick sirloin steak, arranged on broiler rack with top 4" below heat. Broil 15 to 20 min. on first side. Turn; broil 15 min. on other side, then spread with cheese mixture above; broil 5 min., or until golden.



LAURA Z. HOBSON, best-known for her novel *Gentleman's Agreement*, is author of several books. She claims to be a plain-style cook and leaves the exotic creations such as this one to her chef.

Superb Fish Rolls

Start heating oven to 400°F. In small skillet, heat:

2 tablesp. butter or margarine

Add and sauté 2 min.:

3 shallots, minced or ¼ cup minced onion

2 cloves garlic, minced

Now add and sauté 1 min.:

¼ lb. sliced, cooked, cleaned shrimp

Next add and cook 2 min.:

1 tablesp. snipped chives

2 tablesp. fresh bread crumbs

1 large mushroom, minced

2 tablesp. canned tomato purée

¼ tablesp. salt

Dash pepper

Then lay flat:

3 large fish fillets (about 2 lb.)

Sprinkle fillets lightly with:

Salt and pepper

Next spread shrimp mixture on fillets; roll fillets up; place in shallow baking dish. Combine and pour over fish rolls:

1 cup hot water

¼ cup white wine

1 tablesp. lemon juice

Bake fish rolls, uncovered, 30 min., or until fish flakes easily with fork. Meanwhile, make Special Sauce, page 29.

To serve, lift fish rolls from liquid onto platter; spoon on sauce; sprinkle with:

Grated Parmesan cheese

Last, garnish platter with:

Sprigs of water cress

Makes 6 servings

Special Sauce

In double boiler, melt:

2 tablesp. butter or margarine

Stir in:

1 tablesp. flour

1 cup milk

Cook, stirring, until smooth and thickened. Now add:

¼ cup white wine

1 tablesp. soy sauce

½ teasp. salt

Dash pepper

Cook a few minutes. Then stir in:

3 egg yolks, slightly beaten

Now cook, stirring, until sauce is thick.



WALT KELLY, creator of *Pogo* and the other characters of the *Okefenokee swamplands*, has only one cooking claim-to-fame: fixing his own breakfast. His pet luncheon and dinner recipes are prepared by someone else.

Eggs in Aspic Trianon

Poach as usual till they're soft or hard as you prefer:

6 eggs

Now place cooked eggs in cold water just to cover until cold; then trim edges with scissors; refrigerate. Meanwhile, sprinkle:

1 env. unflavored gelatine
onto:

½ cup cold water

to soften.

Heat until boiling:

**2 cans condensed consommé,
undiluted**

Dissolve gelatine in consommé; refrigerate until slightly thickened. Meanwhile, in small amount of water, simmer about 2 min.:

12 leaves fresh tarragon (optional)

Place 2 leaves in each of 6 6-oz. custard cups. In each cup, top leaves with:

1 slice cooked ham or tongue

1 poached egg

A little cold consommé mixture

Refrigerate until consommé sets. Then fill cups with consommé; refrigerate until set. Unmold each onto lettuce. Serve with sauce made by combining:

½ cup mayonnaise

1 tablesp. prepared mustard

Nice as a light-luncheon main dish, or dinner first course. *Makes 6 servings*

Chicken Artists and Writers

Preheat broiler 10 min., or as manufacturer directs. Generously sprinkle:

**1½- to 2-lb. ready-to-cook
broiler-fryer, halved**

with:

Salt, pepper, and paprika

Place in broiler pan without rack; broil, 6" to 7" from heat, 10 min. on each side; remove from broiler. Now start heating oven to 400°F. Brush chicken with:

**1 tablesp. soft or melted butter
or margarine**

Pour over chicken:

**½ cup condensed consommé,
undiluted**

Bake 15 min., frequently spooning over chicken some of consommé in pan. Nice served with hot fluffy rice.

Makes 2 servings

GENE LEONE, as proprietor, selects these fine examples of Italian fare from the many superb dishes served in the atmosphere laden half-century old Leone's restaurant in New York.

Leone's Chicken Cacciatore

In skillet, heat:

3 tablesp. olive oil

In it, sauté until golden:

1 cup finely chopped onion

Add, and simmer 20 min., stirring:

½ cup finely cut raw bacon

¼ teasp. minced garlic

¼ teasp. freshly ground pepper

2½ teasp. salt

½ teasp. dried oregano

Add, and simmer 20 min., stirring:

1 No. 2½ can tomatoes

1 6-oz. can tomato paste

Meanwhile, shake in paper bag until chicken is coated:

2 2-lb. ready-to-cook broiler-fryers, cut up

½ cup flour

In another large skillet, brown chicken on all sides in:

3 to 6 tablesp. olive oil

Add chicken to tomato sauce with:

½ cup dry red wine

Cover; simmer 45 min., or till chicken is tender. Serve sprinkled with parsley, if desired. Nice with plain or saffron rice.

Makes 4 to 6 servings

Saltimbocca

Purchase:

4 thin slices prosciutto*

1 lb. thin veal steak

Have meatman flatten veal to ⅛" thickness, then cut it into 8 pieces. Slice:

2 truffles (about 8 slices)

For each saltimbocca, top 1 piece of veal, in following order, with:

Slice of mozzarella

2 slices truffles

Slice of prosciutto

About 1 teasp. melted butter or margarine

Pinch freshly ground pepper

Pinch ground sage

Pinch salt

1 teasp. snipped parsley

A second veal piece

Pinch edges of each saltimbocca together; then dip in flour to coat both sides. In large skillet, heat:

1 to 2 tablesp. butter or margarine

1 to 2 tablesp. olive oil

Sauté saltimbocca until lightly browned on both sides; then, into pan, pour:

⅓ cup dry sherry

Simmer, covered, 10 min., or until veal is tender. Serve, spooning sauce over meat.

Makes 4 servings

*Italian-style ham.



TINA LESER, famous fashion designer, is known to women everywhere for her award-winning casual clothes designs. Her cooking, like her designs, displays her talent for combining elegance with simplicity.

Roast Squab Chickens

Wonderful for those special guests.

Purchase:

- 4 whole baby broiler-fryers,**
each about 1 to 1½-lb.
ready-to-cook weight

For stuffing, heat in skillet:

- ¼ cup bacon drippings**
- Add and sauté until tender:
- 2 medium onions, minced**

Mix in:

- 2 cups cooked wild rice**
- 1 cup seedless white grapes**
- ½ cup minced celery**
- ¼ cup sherry**

Start heating oven to 375°F. Stuff chickens with rice stuffing. Do not truss them but, with piece of string, tie legs close to body. Place chickens on rack in shallow roasting pan and brush well with plenty of:

Melted butter or margarine

Roast chickens 45 to 60 min., or until almost done, basting every 15 min. Increase oven temperature to 500°F. and roast chickens 10 to 15 min. longer, or until golden brown and tender. Arrange chickens on platter. Pour pan drippings into cup, then spoon off layer of fat. Pour juice (if not ⅔ cup, add water) into small saucepan. Stir in and heat:

- 3 tablesp. commercial sour cream**
- 1 tablesp. peanut butter**

Beat with egg beater until smooth. Serve this sauce in separate bowl.

Makes 8 half-a-broiler servings



Stuffed Pineapple, Hawaiian Style

Purchase:

1 large fresh pineapple

Leaving green top intact, cut lengthwise slice, removing about one fourth of pineapple. With knife and spoon, scoop out as much pineapple meat as possible, leaving roomy shell. Cut all meat into small chunks, then add:

- 2 oranges, sliced, peeled**
- 2 bananas, sliced**
- White seedless grapes (small bunch)**

Unpared red apple, diced

Juice of 2 oranges

1 tablesp. confectioners' sugar

- 1 pkg. frozen whole strawberries**
(or 1 pt. fresh berries)

Chill all fruit thoroughly in refrigerator. At serving time, pour into pineapple shell:

- 1 wineglass Cointreau (about ⅓ cup)**

Then, with slotted spoon, heap mixed fruit in shell, place shell on silver tray, and heap rest of fruit on tray around base of pineapple. Then spoon over fruit in shell:

- ½ to 1 cup heavy cream, whipped**

Makes 8 servings



RAYMOND LOEWY, talented designer of just about everything, learned his culinary art in France, and in this country often keeps in practice by preparing one of his specialties for professional chefs.

Scallops St. Tropez

Start heating oven to 400°F. In medium saucepan, melt:

5 tablesp. butter or margarine

Stir in:

6 tablesp. flour

½ teasp. salt

Generous dash white pepper

Cook mixture a few seconds, then stir in:

1 cup chicken broth

1 cup milk

Cook, stirring, until thick and smooth. Now add:

¼ cup strained canned tomatoes or stewed fresh tomatoes

¼ cup white wine

When mixture is bubbling, drop in:

2 lb. sea scallops

Cook, stirring occasionally, about 8 min., or until scallops are done. Stir in:

2 teasp. fresh, frozen or canned lemon juice

2 egg yolks beaten with ¼ cup heavy cream

Divide mixture evenly between 6 1-cup individual casseroles, or use scallop shells, and generously sprinkle top of each with:

Grated Parmesan or Swiss cheese

Bake 15 min., or until golden.

Makes 6 servings

Thin Veal Forestier

Purchase:

1½ lb. veal cutlet, cut into very thin slices, then pounded even thinner with wooden mallet

Rub veal all over with:

Cut clove of garlic

Dip veal slices into:

Flour

Coat each side well. Now, in skillet, heat till quite hot:

¼ cup butter or margarine

Add veal slices, several at a time, and sauté until golden brown on each side.

Heap on top of veal:

½ lb. mushrooms, thinly sliced

Sprinkle with:

½ teasp. salt

Dash pepper

⅓ cup dry vermouth

Cover skillet and let veal cook over very low heat about 20 min., or until fork-tender. As it cooks, occasionally lift off cover to be sure veal is moist, and, if necessary, add a tablespoon or so of water. Just before serving, sprinkle over all:

1 teasp. fresh, frozen, or canned lemon juice

Snipped parsley

If you like to cook in a chafing dish, after veal has browned, transfer it, with pan drippings, to chafing dish; finish dish as directed, right in front of guests.

Makes 6 servings

DIONE LUCAS, as a graduate of l'École du Cordon Bleu, opened a New York cooking school, where some of her "students" were Helen Hayes, Nicholas Roosevelt, and Claire McCardell.

Chocolate Roll

A party dessert with a new flavor.

Grease well 15½"x10½"x1" jelly-roll pan; line with waxed paper; grease again. Start heating oven to 350°F. In small bowl, beat together:

4 egg yolks, slightly beaten

5 tablesp. granulated sugar

3 tablesp. sifted all-purpose flour

Gently fold this mixture into:

4 egg whites, beaten stiff

Spread mixture evenly in pan; bake 15 to 17 min. Remove; sprinkle with:

½ cup granulated sugar

Hold sheet of waxed paper tightly across cake; invert cake onto it. Immediately remove paper from bottom; starting at long side, roll up cake; refrigerate. Over *very low* heat, melt, stirring:

6 sq. semisweet chocolate

½ sq. unsweetened chocolate

3 tablesp. cold water

Remove from heat; stir in:

3 tablesp. soft butter or margarine

2 tablesp. rum

Set in bowl of ice; stir until mixture is cold, slightly thickened.

Unroll cake; spread with three fourths of chocolate mixture. Roll up; frost with rest of chocolate. Sprinkle with:

½ cup coarsely grated semisweet-chocolate squares

1 tablesp. confectioners' sugar

Cut into 1" slices. *Makes 15 servings*

Christmas Roll (Pictured on pages 34 and 35):

Start heating oven to 375°F. Prepare jelly-roll pan as above. Sift ½ cup sifted all-purpose flour with ½ teas. baking

powder, ¼ teas. salt. Melt 2 sq. unsweetened chocolate; stir in 2 tablesp. sugar, 3 tablesp. water, ¼ teas. baking soda.

In large bowl, at high speed, beat 4 eggs with ¾ cup sugar till very thick. Fold in flour and chocolate mixture. Turn into pan; bake 15 to 17 min. Remove from pan; roll up; cool. To serve, unroll; fill with 1 cup heavy cream, whipped and flavored. Re-roll; top with confectioners' sugar; garnish.

Soufflé au Chocolat Froid

Oil well 1-qt. casserole. Around outside, tie a well-greased strip of doubled waxed paper, to come 4" above top of dish. In large bowl, beat until foamy:

4 eggs plus 3 egg yolks

Gradually beat in:

¼ cup granulated sugar

Then beat till very thick—15 min. Meanwhile, in measuring cup, onto:

¼ cup cold water

2 teas. lemon juice (optional)

Sprinkle:

1 env. unflavored gelatine

Set cup in hot water. Stir until gelatine is dissolved; then set cup in cold water to cool. Melt over *very low* heat:

½ cup semisweet-chocolate pieces

2 tablesp. water

Cool. Also, in small bowl, beat stiff:

¼ cup heavy cream

When eggs are thick and glossy, carefully fold in gelatine, cooled chocolate, whipped cream. Turn mixture into casserole. Refrigerate until set—2 hrs.

Just before serving, remove paper strip; around side of soufflé, press in:

¼ cup finely chopped walnuts

Top soufflé with:

½ cup heavy cream, whipped

Makes 6 servings







PINEAPPLE-HAM LOAF

PEG LYNCH, creator, author, and co-star of television's "*Ethel and Albert*," manages two careers—the other being chef for husband and daughter when she prepares these favorites.

Pineapple-Ham Loaf

Start heating oven to 350°F. In 10"x5"x3" loaf pan, place:

- ½ cup brown sugar, packed**
- 2 tablesp. syrup drained from 1 No. 1 flat can sliced pineapple**

Put loaf pan in oven. Then in bowl, with fork, beat:

- 2 eggs**

Add to eggs:

- 1½ lb. ground uncooked (cook-before-eating) ham**
- 1 lb. ground boned pork shoulder**
- ¾ cup crushed round scalloped crackers**
- 1 tablesp. dry mustard**
- 1 cup milk**

With fork, mix all ingredients well.

IN THE COLOR PHOTO ON PAGES 34 AND 35—Christmas Roll, page 33.

Then remove loaf pan from oven. Drain rest of syrup from sliced pineapple. Cut each pineapple slice into halves, then insert into each, if desired:

Whole cloves

Arrange pineapple halves in loaf pan, with clove sides down. Now pack ham mixture on top, then bake loaf 1 hr. 15 min. When ham loaf is almost done, fold together:

- ⅓ cup heavy cream, whipped**
- ⅓ cup cooked salad dressing**
- 1 tablesp. horse-radish**

To serve loaf, let it stand a few minutes after removing it from oven; then carefully pour off excess juices. Place platter on top of loaf, and turn ham loaf out, with pineapple side up. Cut loaf into thick slices and serve with horse-radish sauce.

Makes 8 servings

Peg's Devil's-Food Cake

Start heating oven to 375°F. Grease, then line with waxed paper, bottoms of 2 1½"-deep 9" layer pans. Now sift onto sheet of waxed paper:

- 3 cups sifted cake flour**

Now, over hot water, melt:

- 2 sq. unsweetened chocolate**

Into melted chocolate, stir:

- 1 cup boiling water**

Keep stirring until all chocolate dissolves. Now, in large electric-mixer bowl with mixer at medium speed, or "cream," beat until very light and fluffy—about 4 min. in all:

- 2 cups granulated sugar**
- ½ cup soft shortening**
- 2 eggs**
- 2 tablesp. vanilla extract**

Then stir together:

- ½ cup light cream**
- 2 tablesp. baking soda**

Quickly beat cream mixture into sugar mixture. Now, at low speed, or "blend," alternately beat in sifted flour and chocolate just until smooth. Turn batter into layer pans and bake 35 min., or until cake tester inserted in center comes out clean. Cool cakes in pans on wire racks 10 min., then remove cakes from pans and finish cooling them on racks. When cake layers are cool, fill as desired, then frost top and sides with Dark Chocolate Frosting, below.

Triple-Decker Devil's Food (Pictured on page 52): Bake cake batter in 3 8" layer pans, prepared as above, at 350°F., 25 min. or until cake tester inserted in center comes out clean. Cool layers as above; fill with 1½ cups heavy cream, whipped; frost with Dark Chocolate Frosting, below.



Dark Chocolate Frosting

In saucepan over low heat, melt:

3 tablesp. butter or margarine

4 sq. unsweetened chocolate

Meanwhile, beat with fork:

½ cup milk

1 egg

Now stir into chocolate mixture:

1 cup granulated sugar

Stir in milk mixture and cook, stirring constantly, until mixture bubbles. Continuing to stir, cook mixture just 5 min.

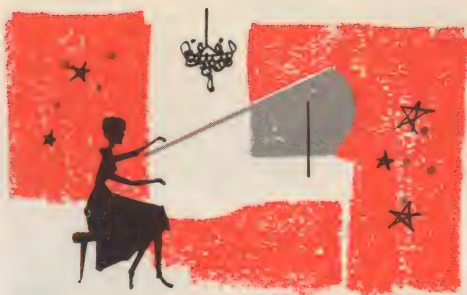
Now stir in:

1 teasp. vanilla extract

1 teasp. baking powder

Beat mixture until cool. Then frost cake.

Frosts top and sides of 9" layer cake



DIANA LYNN, best known as a movie actress, is also an accomplished pianist whose record albums are very popular. When time permits she cooks up these favorite recipes.

Savory Veal Chops

Purchase:

5 loin veal chops, cut 1" thick

Coat chops well in mixture of:

¼ cup flour

1 teasp. salt

⅛ teasp. pepper

¼ teasp. dried marjoram

¼ teasp. dried basil

In large skillet, melt:

2 tablesp. butter or margarine

Sauté chops in it until well browned.

Then add to chops in skillet:

1 teasp. snipped chives

¼ cup chili sauce

½ cup water

Cover skillet and simmer chops until tender—about 45 min. Then remove chops to heated serving platter. Now blend until smooth:

1 teasp. flour

1 tablesp. water

Stir this into liquid in skillet and cook until smooth and thickened. Then stir in:

½ cup commercial sour cream

Heat sauce and pour over chops.

Makes 5 servings



BLENDER CHEESECAKE

Blender Cheesecake

Make a graham-cracker- or zweiback-crumb crust; pat it evenly to side and bottom of 9" spring-form pan that's at least 3" deep. Start heating oven to 325°F. In blender container, place:

- 1 cup commercial sour cream**
- 3 egg yolks**
- 1 teasp. vanilla extract**
- 1 tablesp. fresh, frozen, or canned lemon juice**
- 2 tablesp. granulated sugar**
- ¼ teasp. salt**
- ¼ cup sifted all-purpose flour**
- 1 lb. creamed cottage cheese**

Cover container and turn on blender. Blend mixture until smooth—about 1 min. With electric mixer or egg beater, beat until stiff:

- 3 egg whites**

Gradually add:

- ¼ cup granulated sugar**

Now gently fold blended cheese mixture into whites and pour over crumb mixture in pan. Bake cake until center is firm—about 1¼ hrs. Run knife around edge of pan to loosen cake. Cool cake completely before removing it from pan. (Cake shrinks some.)

Sautéed Chicken Livers

Clean, then cut into halves:

- 1 lb. chicken livers (or thaw frozen ones and use as is)**

In skillet over low heat, sauté livers in:

- ¼ cup butter or margarine**

Turn them frequently until light brown. Remove livers to plate. Into fat in skillet, drop:

- 1 small onion, minced**
- ¼ small green pepper, slivered**

Cook until golden and tender. Stir in:

- 1 can condensed cream-of-mushroom soup, undiluted**

- ¼ cup milk**

- Wine to taste (if desired)**

Heat all until creamy and hot; stir in livers. Spoon mixture over:

- Boiled noodles**
- and sprinkle with:**
- Snipped parsley**
- Paprika**

Makes 4 servings

GEORGE MAREK, RCA vice-president, author, and a stalwart panelist on the Metropolitan Opera Quiz, does not count cooking among his accomplishments, but these recipes have his hearty endorsement.

Zucchini with Eggs

In large skillet, heat:

- 3 tablesp. olive oil**

In it, sauté until tender-crisp:

- 6 small zucchini, in ¼" slices**

Meanwhile, preheat broiler 10 min. or as manufacturer directs. Combine:

- 4 eggs, beaten**
- ½ teasp. seasoned salt**
- ¼ teasp. pepper**
- ½ cup grated Parmesan cheese**



Pour egg mixture over zucchini; cook, without stirring, over low heat until edges are lightly browned. Then run skillet under broiler just until eggs are golden. To serve, cut into wedges.

Makes 4 to 6 servings

Ratatouille

In Dutch oven, heat:

3 tablesp. olive oil

In it, sauté until tender:

2 medium onions, sliced

1 clove garlic, minced

Add:

2 tomatoes, peeled and diced

1 large green pepper, in ½" strips

1 unpared small eggplant, diced

2 small zucchini, in ½" slices

1 bay leaf

Sauté over medium heat, stirring occasionally, 15 min. Meanwhile, fry crisp:

3 slices bacon

Crumble bacon; add to vegetables with:

2 teasp. salt

⅛ teasp. pepper

Cover; simmer 15 min.; uncover; simmer 10 min. Remove bay leaf and serve.

Makes 6 servings

SPAGHETTI WITH MEAT-AND-MUSHROOM SAUCE



PHYLLIS McGINLEY, teacher, copy-writer, editor, poet, and author, lives in Larchmont, New York, in a charming post-Civil War farmhouse, where she prepares this favorite.

Spaghetti with Meat-and-Mushroom Sauce

In large skillet, heat:

2 tablesp. olive or salad oil

Sauté in hot oil until tender:

1 clove garlic, minced

1 large onion, sliced

Stir in:

1 can condensed beef consommé, undiluted

1 can condensed tomato soup, undiluted

1 6-oz. can tomato paste

1 8-oz. can tomato sauce

Simmer, uncovered, 1 hr., stirring occasionally. In another skillet, sauté just until all pink color disappears:

1¼ lb. twice-ground beef round

Add to soup mixture. Stir in:

¼ teasp. seasoned salt

½ teasp. monosodium glutamate

¾ teasp. salt

Simmer 15 min. Stir in:

1 4-oz. can mushrooms, drained and chopped

1 teasp. dried basil

Simmer 15 min. longer. Meanwhile, cook as label directs:

½ lb. spaghetti

Serve meat sauce over spaghetti; top with:

Grated Parmesan

Makes 4 to 6 servings



JAN MITCHELL, owner of Lüchow's, New York's famous and fabled German restaurant, has reason to be proud of these dishes, which he describes as "leaning toward the exotic." Try them and see!

Swedish Fish Soup

In large kettle, let stand overnight:

- 2 cups (3 oz.) dried mushrooms**
- 1 qt. water**

About 45 min. before serving, sprinkle well with salt and pepper:

- 1½ lb. salmon steak**

Add to kettle with:

- 3 cups water**
- 1 tsp. salt**

Tie in cheesecloth bag, and add:

- 6 whole black peppers**
- 6 whole cloves**
- 3 bay leaves**

Bring to boil; simmer, covered, 10 min.

Remove fish; keep warm. Discard cheese-cloth bag. In bowl, combine:

- 1½ cups commercial sour cream**
- ½ teas. paprika**
- 1 tablesp. white or rye flour**

Stir in some of soup till smooth; then add all to kettle. Bring to a simmer; add fish; simmer, uncovered, 10 min. Turn all into tureen; top fish with:

- ½ cup commercial sour cream**
- 1 tablesp. snipped fresh dill**
- 4 thin lemon slices, sprinkled with paprika**

Serve at once. *Makes 4 main-dish servings*

Mushrooms in Sour Cream

Wash, then remove stems from:

- 2 lb. large mushrooms**

(Save stems for another dish.) Cut each mushroom cap into 4 slices. In large skillet, sauté mushrooms 3 min. in:

- ½ cup butter or margarine**

Add:

- 1 whole medium onion, peeled**

Cover skillet; cook over low heat 15 min. Discard onion. Stir in:

- 1 tablesp. flour**

Cook, stirring, until sauce is thickened. Remove skillet from heat; into it, stir:

- 1 cup commercial sour cream**
- ½ teas. meat-extract paste**
- 1 teas. salt**
- ½ teas. pepper**

Heat 1 to 2 min., stirring; don't boil. Sprinkle mushrooms with:

- 1 tablesp. snipped parsley**

Makes 4 to 6 servings

CHARLOTTE MONTGOMERY, Good Housekeeping columnist, *Woman of the Year* in 1953, author, and homemaker, lives in Westfield, New Jersey. *Cooking is a hobby.*

Beans Très Bien

Cook 1 min. less than label directs:

- 2 pkg. frozen French-style green beans**

Meanwhile, start heating oven to 400°F. Then drain off all but ½ cup liquid from beans; turn beans into 1½-qt. casserole. Stir in:

- 1 can condensed cream-of-mushroom soup, undiluted**
- 1 3½-oz. can French-fried onions**

Bake about 10 min. or until bubbly.

Makes 4 servings

Prune-and-Orange Dessert

Into 3-qt. casserole, turn:

2 pkg. lemon-flavored gelatin dessert

Add and stir till gelatin dissolves:

4 cups boiling water

Stir in:

2 oranges, peeled and cut into sections, with juice

30 cooked prunes, pitted, cut up

¼ cup juice from prunes

½ cup chopped walnuts

Refrigerate until set. Serve, topped with:

1 cup heavy cream, whipped

(Or use 3¾ cups water; then make as directed; turn into 3-qt. ring mold. When firm, unmold onto large, round serving plate; fill center with unsweetened whipped cream.)

Makes 12 servings



Plum-Rhubarb Conserve

In large kettle, place:

3 lb. prune plums, pitted

6 pkg. frozen rhubarb

8 lb. granulated sugar

6 oranges, peeled, diced

1 lb. seedless raisins

Cook, stirring occasionally, over low to medium heat, about 4 hrs. or until thick. Meanwhile, as the manufacturer directs, sterilize 24 half-pint jars. Then, into thick conserve mixture, stir:

1 lb. walnuts, shelled

Turn into hot jars; seal as manufacturer directs. Nice as accompaniment to hot or cold baked ham or with cheese and crackers as dessert. *Makes 24 half pints*

KATHRYN MURRAY, wife of dance director Arthur Murray, a beautiful dancer herself, and author of dance-instruction books, is an enthusiastic hostess and a very good cook. Here are several of her holiday favorites.

Honey Cake

Start heating oven to 325°F.; then grease 15½"x10½"x1" pan (this can be a jelly-roll or shallow roasting pan).

Next sift together:

2 cups sifted cake flour

1 teasp. baking powder

1 teasp. baking soda

¼ teasp. salt

Cream together well:

3 tablesp. butter or margarine

½ cup granulated sugar

¾ cup honey

Into this mixture, stir until smooth:

3 eggs, well beaten

Next stir in, just until mixed, flour mixture, then:

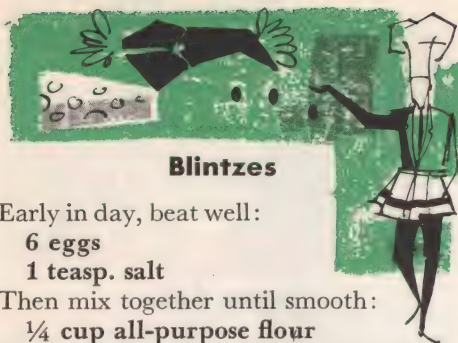
Grated rind 1 orange

½ cup applesauce

1 cup chopped walnuts

Turn batter into pan and bake 40 to 45 min.; cool cake completely on wire rack, then cut into squares.





Blintzes

Early in day, beat well:

6 eggs

1 teasp. salt

Then mix together until smooth:

¼ cup all-purpose flour

2 tablesp. water

To this mixture, gradually add, while beating, about 1 cup of the beaten egg; then beat flour-egg mixture into remaining egg. Now start heating 6" skillet. When bit of butter, dropped into skillet, will sizzle but not smoke, skillet is ready. To make each pancake, grease skillet lightly but completely with butter; pour in just enough batter to make thin layer over entire bottom (as batter is poured in, tilt skillet gently from side to side); cook a few seconds, or until pancake is "set"; then invert skillet over small square of waxed paper, shaking gently until pancake drops out. Stack pancakes, each on its square of paper, one on top of another (cooked side face up). Now blend together well:

1 lb. cottage cheese

1 egg

½ teasp. salt

Dash pepper

Place tablespoonful of this mixture on cooked (face-up) side of each pancake, roll pancakes up, and arrange side by side in well-greased 12"x8"x2" baking dish. Place dish in refrigerator.

About 50 min. before supper, start heating oven to 350°F. Bake blintzes about 30 min., or until golden brown; then whisk them to table on hot plates and let guests help themselves to commercial sour cream, etc.

Makes 3 to 4 servings

JOHN O'CONNELL, handsome young editor-in-chief of American Weekly, believes in simple, hearty dishes, and is not above donning apron and chef's cap to show how it should be done. This is a sample of his he-man cookery.

Lamb Chops Harbert

Purchase:

4 2"-thick loin lamb chops

Start heating oven to 350°F. Trim chops free of all fat possible. Rub each chop with:

Clove of garlic, cut

Sprinkle chops with:

Salt

Pepper

Monosodium glutamate

In small bowl, with fork, mix:

¼ lb. Roquefort cheese

Few drops liquid hot pepper seasoning

1 teasp. Worcestershire

Coat lamb chops with cheese mixture. Stand chops on bone ends in 10"x6"x2" baking dish. Pour into dish:

½ can condensed consommé, undiluted

Bake 1 hr. 15 min., basting occasionally with consommé in dish.

Makes 4 servings

WILFRED PELLETIER, symphony conductor of brilliance and sensitivity, shows these same qualities in his cooking. He is as famous among his friends for this recipe as he is for his musicianship.

Endive au Four

Several hours ahead, wash:

18 Belgian or French endives

With tip of knife, remove small core from root end of each endive. Place endives in saucepan; add boiling water to cover and:

1 teasp. salt

Cover, simmer 20 min. Drain well; refrigerate endives. About 40 min. before serving, start heating oven to 350°F. In greased 12"x8"x2" baking dish, arrange half of endives. Top with half of:

¼ cup butter or margarine, cut in small pieces

¾ lb. natural Swiss cheese coarsely grated

Sprinkle lightly with:

Salt and pepper

Make second layer, using rest of endives, butter, and cheese; season with salt and pepper. Pour over all:

½ cup light cream

Bake 20 min. or until cheese is melted. Then turn temperature control of oven up to "broil"; place dish under broiler about 3 min. or until cheese is golden and bubbling. Nice served with veal, chicken, or turkey as a de luxe company vegetable. *Makes 6 servings*



JANE PICKENS, whose beautiful voice is known to millions of radio and TV fans, was born into a musical Georgia family, and those southern traditions show up in her favorite dishes.

Southern Chicken Royal

Simmer for 30 min.:

1 large roasting chicken, cut up

1 cup water

Drain chicken well, reserving broth.

Sift together into bowl:

1 cup sifted all-purpose flour

1 teasp. baking soda

1 teasp. pepper

Stir in:

1 teasp. poultry seasoning

In measuring cup, beat lightly:

1 egg

Then add enough reserved chicken broth to make 1 cup liquid. Pour this into flour mixture and beat until smooth. Heat 1½" fat or salad oil in saucepan to 370°F. on deep-fat frying thermometer, or until a 1" square of bread browns in 40 sec. Dip chicken pieces into batter, coating them well, then brown them in hot fat, a few pieces at a time. As each piece is done, place it on paper towel to drain well and to dry out.

Prepare:

1 green pepper, minced

1 medium onion, minced

About 5 stalks celery, minced

Start heating oven to 350°F. In saucepan, sauté minced vegetables until tender in:

¼ cup butter or margarine

Add to vegetables and let simmer 10 min.:

2 cans condensed consommé, undiluted

1 soup can water

Meanwhile, pare, then halve:

6 medium potatoes

In large shallow roasting pan (about 14"x10"), arrange chicken pieces with potatoes around them. Pour on consommé mixture. Bake chicken, uncovered, occasionally turning potatoes, 1 to 1½ hrs., or until all is tender. (When done, chicken will be tender and juicy; top part of pieces will be crisp while under part, baked in the liquid, will be soft. Some of coating will fleck off chicken into gravy.) *Makes 6 servings*



FROZEN PEACH CUSTARD

Frozen Peach Custard

Turn temperature control of refrigerator to coldest setting. Then drain:

1 No. 2½ can cling-peach slices

Purée peach slices in food mill or press through sieve. Now separate:

2 eggs

Beat whites till they form stiff peaks. With same beater, beat yolks till light-colored; then beat in:

½ cup sifted confectioners' sugar

Stir in:

¾ cup sifted confectioners' sugar

2 tablesp. lemon juice

Pureed peaches

¼ teasp. almond extract

Fold in beaten egg whites and:

½ cup heavy cream, whipped

Pour into 2 ice-cube trays and freeze until almost firm. Then reset temperature control. Serve at once, garnished with fruit.

Makes 8 servings

General CARLOS P. ROMULO, *Philippine Ambassador to the United States, former president of the United Nation's General Assembly, Pulitzer prize winner and author, is also a connoisseur of food, especially the cooking of his native islands.*

Chicken Relleno

Two days ahead, order from your meat-man:

Boned chicken, ready for stuffing (about 6 lb. before boning)

Brush and sprinkle inside and out with:

2 tablesp. melted butter or margarine

Salt and pepper

Juice of 1 lime

In large bowl, mix together thoroughly:

2 lb. ground fresh pork

2 cut-up, skinned smoked Spanish sausages; or ½ pepperoni, cut-up

1 cup chopped mixed sweet pickles

2 minced large onions

3 chopped large tomatoes

1 tablesp. salt

¼ teasp. pepper

4 eggs

With hands, firmly pack this stuffing into entire chicken, including legs and upper wings. Then insert into center of stuffing:

2 shelled, hard-cooked eggs

2 smoked Spanish sausages (omit if using pepperoni)

Truss bird, closing body cavity, pulling wings up over back, and drawing legs over tail. Place in well-greased shallow roasting pan. Roast in 350°F. oven 2 hrs., basting occasionally. When done, remove to large heated platter; if desired, thicken some of gravy. Remove poultry pins and strings; cut chicken in half lengthwise, straight down back; turn each half so stuffing side lies flat on platter.

Makes 12 servings

IN THE COLOR PHOTO ON PAGE 45—
Mixed Ham Grill, page 54.



Filipino Rice Cake

A traditional native dessert.

Wash, as label directs:

1 lb. regular or processed rice

Place in large kettle, and add:

5 cups cold water

1 tablesp. salt

Bring to boil and cook, covered, stirring occasionally with fork, 10 min., or until most of water has been absorbed. Over low heat, cook 20 min. longer, or until all of water is absorbed and rice is tender. Remove from heat; let stand, covered, until cool. Meanwhile, puncture holes in 2 indentations at ends of:

3 fresh coconuts

Discard milk. In shallow pan, bake coconuts at 350°F. 15 min. Complete cracking with hammer; cut off brown skin; then grate. Set aside 1 cup coconut. To rest of coconut, add:

2 cups hot water

Remove coconut to bowl, squeezing it with hands to get out as much milk as possible. Pour milk into measuring cup. Repeat, pouring on coconut:

1½ cups hot water

You should have 4 cups coconut milk. In large skillet, mix milk with:

1 lb. brown sugar

½ cup butter or margarine

Bring to boil; cook, stirring often, about 35 min., or until thick. Set aside 1 cup of mixture. To rest of mixture, add rice; stir until well mixed. Now, in another skillet, cook reserved coconut, stirring constantly, until browned. Stir in:

½ cup granulated sugar

Cook ½ min. Turn rice onto large platter; shape into cake about 1½" thick. Spread with reserved brown-sugar mixture; sprinkle with browned coconut. Serve at once, cut into wedges; or chill.

Makes 20 to 24 servings

ELMO ROSEN *public opinion expert for many years for companies such as RCA Victor and Standard Oil of New Jersey, has his own definite opinions on food. A non-cooking food lover he's especially fond of dishes with a hearty or rather exotic flavor.*

Beef Stew with Red Wine

Cut into 1" pieces:

2 lb. boneless chuck, trimmed of fat

Place meat in bowl. Over it, pour:

1 cup dry red wine

Let stand in refrigerator 2 to 12 hrs. or overnight. In paper bag, mix:

½ cup flour

½ teasp. salt

⅛ teasp. pepper

Drain meat, reserving wine. Shake meat, a few pieces at a time, in bag, to coat with flour. Then melt in Dutch oven:

¼ cup butter or margarine

Brown meat pieces well on all sides. Then stir in:

⅓ cup reserved wine

1½ cups water

Bring to boil, stirring; simmer, covered, over low heat, 2 hrs., stirring occasionally. Then add:

⅓ cup reserved wine

1 lb. small white onions

6 sliced, scraped carrots

Simmer, covered, 30 min. Stir in:

Remaining reserved wine

2 teasp. salt

Simmer, covered, 40 min., or until vegetables are tender. Serve over hot cooked noodles.

Makes 6 servings





Fish Shells

Start heating oven to 375°F. Drain and reserve liquids from:

1 7½-oz. can minced clams

1 4-oz. can sliced mushrooms

In medium bowl, combine clams and mushrooms with:

1 can tuna, drained

1 4½-oz. can shrimp, drained and cut up

Cook as label directs, then drain:

1⅔ cups fine noodles

Meanwhile, in saucepan over low heat, cook until smooth:

¼ cup butter or margarine

¼ cup flour

Stir in gradually:

Reserved clam and mushroom liquids, plus light cream to make 2½ cups

Dash liquid hot pepper seasoning

¼ teas. Worcestershire

½ teas. salt

¼ teas. monosodium glutamate

Bring to boil, stirring. Add to clam mixture with noodles. Turn into 9 to 12 buttered scallop shells. Top with:

⅓ cup packaged dried bread crumbs

Bake 10 min., or until crumbs are brown.

Makes 9 to 12 servings

VINCENT SARDI, owner and personal operator of Sardi's, one of the greatest celebrity restaurants of the world, has chosen these favorites from the many special dishes that are served in his restaurant.

Rock-Lobster Tails Américaine

Make Marinara Sauce, page 50, refrigerate; make Brown Sauce, page 50. In medium saucepan, melt:

¼ cup butter

Add and cook until golden:

1 small onion, chopped

1 bay leaf

½ teas. minced garlic

Add:

Shell of 1 rock-lobster tail, in pieces

¼ teas. salt

Cook 3 min., then stir in:

¼ cup sherry

Simmer 5 min.; then add Marinara and Brown Sauces; simmer, uncovered, ½ hr. Then remove sauce from heat; press through sieve. With sharp knife, split lengthwise:

Meat of 4 thawed rock-lobster tails

Into large skillet, pour:

½ cup sherry

In sherry, simmer lobster, uncovered, 10 min.; stir in sauce; simmer 20 min. Serve in casserole sprinkled with:

1 tablesp. snipped parsley

Pass rice pilaff, or arrange around lobster in casserole.

Makes 4 servings

IN THE COLOR PHOTO ON PAGE 48—Eggs on Snow, page 16. **ON PAGE 49**—Sardi's Chocolate Cream Pie, page 53.





Marinara Sauce

In medium saucepan, combine:

- 1 No. 2½ can tomatoes**
- ½ 6-oz. can tomato purée**
- 1 tablesp. canned tomato paste**
- ½ teasp. salt**
- ⅛ teasp. cayenne**
- 1 teasp. oregano**
- Speck white pepper**

Simmer, uncovered, 1 hr., stirring occasionally. Meanwhile, into small skillet, pour:

- 3 tablesp. olive oil**

Then add:

- ½ 2-oz. can anchovy filets**
- 4 cloves garlic, minced**

Cook about 5 min. Add to tomato mixture; simmer, uncovered, 30 min. longer; refrigerate. *Makes 2 cups*



Brown Sauce

In small skillet, melt:

- 1 teasp. butter**

Stir in:

- 1½ teasp. flour**

Cook for 1 min., then stir in:

- ½ cup canned consommé, undiluted**

Few drops bottled sauce for gravy

Cook, stirring, 2 min. Then add:

- 1 tablesp. sherry**
- Bit of bay leaf**

Bring to boil; strain. *Makes about ½ cup*

Chicken Potpie à la Golden

(Pictured on page 24)

One-apiece pies with a rich golden sauce.

In a large covered kettle place:

- 6 cups water**
- 2 onions, clove-studded**
- 6 celery tops**
- 2 tablesp. salt**
- 2 bay leaves**
- 3 1½- to 2-lb. broiler-fryers, halved**

Simmer until chickens are tender—about 1 hr. Cool chickens quickly in broth; then remove them; refrigerate. Set aside:

- 3 cups strained broth (refrigerate rest of broth)**

Use broth to make Supreme Sauce, page 51; refrigerate until needed.

About 1½ hrs. before serving make up full recipe of Sardi's Pie Dough, page 51, and set aside in bowl.

Take chicken from refrigerator and remove chicken meat from bones in large pieces. Meanwhile simmer until just tender (about 5 min.):

- 10 mushrooms, quartered**
- ½ cup dry white wine or water**

Remove mushrooms and in the same wine bring just to a boil:

- 10 shucked oysters**

Drain oysters well and discard wine.

Prepare:

- 5 small white onions, cooked**
- 15 cooked potato balls; or 5 cooked small potatoes, cut up**
- ½ cup cooked peas**
- 1 tablesp. snipped chives**

Start heating oven to 425°F. In 5 individual 2-cup casseroles, arrange chicken meat. To each casserole add 1 onion, 8 mushroom pieces, 3 potato balls, 2 oysters, and about 1 tablesp. peas. Sprinkle chives over all.

Heat Supreme Sauce over low heat; pour $\frac{2}{3}$ cup into each casserole.

On lightly floured surface, roll Sardi's Pie Dough $\frac{1}{8}$ " thick; then cut to fit tops of casseroles with $\frac{1}{2}$ " overhang. Arrange pie dough over each casserole; tuck under overhang; make fluted edge; with cookie cutter, make design in center of top crust or cut slits in it. (Left-over dough makes 8" pie shell.) Brush each top crust with:

1 egg, beaten

In large shallow pan in oven, arrange casseroles; to pan, add hot water to come 1" up side of casseroles. Bake 20 min. or until crusts are golden brown.

Makes 5 servings

Supreme Sauce

In small saucepan, over low heat, cook 15 min., stirring occasionally:

$\frac{1}{3}$ cup shortening or melted chicken fat

$\frac{1}{2}$ cup all-purpose flour

In medium saucepan with metal handle, simmer 5 min.:

$\frac{1}{2}$ cup dry white wine

$1\frac{1}{2}$ tablesp. celery salt

$\frac{1}{8}$ tablesp. white pepper

1 clove garlic, minced

1 medium onion, minced

1 tablesp. salt

$\frac{1}{4}$ lb. mushrooms, chopped

Then add:

3 cups chicken broth

Simmer, uncovered, 15 min., stirring occasionally. Start heating oven to 350°F. Into broth, slowly stir flour mixture; simmer until thickened. Bake, uncovered, 30 min. Remove from oven; skim off surface fat. Stir in:

$\frac{3}{4}$ cup hot light cream

Strain through fine sieve. Refrigerate until ready to use. *Makes about $3\frac{1}{2}$ cups*



Sardi's Pie Dough

Beat in large bowl with fork until creamy:

$\frac{1}{2}$ cup soft butter

8 tablesp. granulated sugar

Blend this mixture well with:

$\frac{2}{3}$ cup soft shortening

Combine:

$3\frac{1}{3}$ cups sifted all-purpose flour

$1\frac{1}{2}$ tablesp. salt

With fork, blend flour mixture with butter mixture. With fork, gradually stir in until mixture cleans side of bowl:

$\frac{1}{3}$ cup cold water

On lightly floured surface, knead dough until just well-mixed; use as directed in pie recipe.

Makes 2 9" or 10" pie shells

One Baked 9" or 10" Pie Shell: Start heating oven to 450°F. On lightly floured surface, roll out half of dough* to $\frac{1}{8}$ " thickness; then cut circle 2" larger than inverted pie plate; arrange in pie plate; make high fluted edge. With fork, prick bottom, side well. Bake 12 to 15 min. or until golden. Cool.
*Or make $\frac{1}{2}$ recipe, using $1\frac{1}{2}$ cups plus 3 tablesp. flour, 3 tablesp. water, half of other ingredients.



Sardi's Chocolate Cream Pie

(Pictured on page 49)

Bake a 9" pie shell from Sardi's Pie Dough, page 51.

Start heating oven to 300°F. In saucepan, scald:

3¼ cups milk

½ cup granulated sugar

¼ cup butter

Meanwhile, in small bowl combine:

¼ cup granulated sugar

6 tablesp. cocoa

5 tablesp. cornstarch

½ tablesp. salt

To cocoa mixture, while stirring constantly, add some of hot milk, then:

1 tablesp. vanilla extract

Return all to saucepan; cook, while stirring, over low heat until mixture is smooth and thickened and comes to boil. Stir some of hot cocoa mixture into:

4 egg yolks, beaten

Return all to saucepan and cook, stirring, 2 min.

Turn chocolate filling into *baked* pie shell, and bake 1 hr.; then cool; refrigerate. At serving time remove pie from refrigerator. Whip:

¾ cup heavy cream with

1 tablesp. sugar

Make border with cream around edge of pie; sprinkle cream with:

Shaved unsweetened chocolate

Makes 8 servings



BARBARA ANN SCOTT, retired from professional ice skating in favor of home-making, now practices her culinary talents on guests with these delightful recipes.

Chili-Scrambled Eggs

With fork, beat until just blended:

6 eggs

½ tablesp. salt

⅛ tablesp. pepper

½ cup milk or light cream

¼ tablesp. dried basil

In double boiler, melt:

2 tablesp. butter or margarine

Remove double-boiler top and move it around so melted butter coats bottom and sides. Then pour in egg mixture and let it cook, stirring occasionally, until it starts to set. Meanwhile, combine:

1 tablesp. melted butter or margarine

¼ cup chili sauce

½ tablesp. grated onion

Quickly stir chili mixture into egg mixture and continue cooking until completely set. For brunch, spread toasted English-muffin halves lightly with deviled ham or sharp-cheese spread; spoon scrambled eggs on top.

Makes 4 servings

IN THE COLOR PHOTO ON PAGE 52—
Triple-Decker Devil's Food, page 37.

Moist Banana Cake

Start heating oven to 350°F. Then sift together:

2 cups sifted cake flour

1 teasp. baking soda

¼ teasp. salt

With fork, mash thoroughly:

4 or 5 ripe bananas (1½ cups mashed)

Then, with spoon, cream together thoroughly:

½ cup soft butter or margarine

1½ cups granulated sugar

Now add and beat until fluffy and creamy:

2 eggs

Then beat in thoroughly mashed bananas and:

1 teasp. vanilla extract

Add flour mixture alternately with:

½ cup buttermilk

Beat after each addition until just mixed. Turn mixture into 8"x8"x2" baking pan lined on bottom with waxed paper. Bake cake 1¼ hrs., or until done. After cake cools about 10 min., turn it out of pan. When cake is completely cool, frost top with vanilla butter frosting, and garnish with sliced bananas. (Or frost cake with whipped cream, and garnish with grated unsweetened chocolate.)



MARTHA SCOTT, best-known as a movie actress, has found a new career on stage and in TV. As Mrs. Mel Powell, she has another career—cook and homemaker, and these simple, but elegant recipes are her favorites.

Honeyed Ham Slice

With a touch of the grape!

Start heating oven to 325°F. Combine:

½ cup honey

¼ cup sweet vermouth

¼ teasp. cinnamon

With scissors, snip fat edge of:

2"-thick slice uncooked (cook-before-eating) ham

in several places to keep it from curling.

Then stud fat with:

Whole cloves

Place ham in 12"x8"x2" baking dish.

Spread with:

1 to 2 tablesp. prepared mustard

Pour honey mixture over ham. Cover

dish with foil. Bake 1¼ hrs. Uncover.

Add:

8 canned pear halves, drained

Top with:

8 canned apricot halves, drained

Cover; bake 30 min. Uncover; bake 15 min. longer, basting frequently with some of sauce in dish.

Makes 8 servings

Mixed Ham Grill (Pictured on page 45):

Prepare honey sauce and ham as above, using 2 1"-thick slices ready-to-eat kind. Arrange on preheated broiler rack along with 4 apples, halved; brush with a little sauce, reserving rest. Broil in preheated broiler, 3" from heat, about 10 min. on each side, basting frequently with sauce. Remove ham and apples. Then broil, split, buttered English muffins.

Coffee Ice Cream à la Star

Let stand until slightly soft:

2 pt. vanilla ice cream

In electric-mixer bowl, with mixer at high speed, beat a few tablesp. ice cream with:

4 teasp. instant coffee

until well blended. Quickly beat into rest of ice cream (don't let ice cream melt). Turn into ice-cube tray; freeze until of serving consistency. Serve with Eggnog Sauce de Luxe, below.

Makes 6 servings

Egnog Sauce de Luxe

Early in day, in double boiler, scald:

$\frac{2}{3}$ cup light cream

Meanwhile, with egg beater, beat well:

2 egg yolks

3 tablesp. confectioners' sugar

Pinch salt

Slowly pour cream over yolks, stirring constantly. Return to double boiler; cook, stirring, until mixture thickens slightly and coats spoon. Refrigerate until cold. When ready to serve, beat until stiff:

$\frac{1}{2}$ cup heavy cream

Into cream, fold chilled egg-yolk mixture and:

2 tablesp. rum

Makes $1\frac{3}{4}$ cups



KATE SMITH, songstress and first lady of radio and now guest star of television, prepares these specialties in her summer home at Lake Placid, New York.

Special Shrimp Creole

Heat very heavy skillet. When skillet is hot, drop in:

1 medium onion, sliced

Toss onion slices until they are lightly browned. (To keep onion from burning, add a little water.) Then add:

1 No. 2 can tomatoes ($2\frac{1}{2}$ cups)

1 8-oz. can tomato sauce

While this cooks, using back of spoon, mash together well:

1 clove garlic, minced

1 teasp. salt

Then add garlic to tomatoes, along with:

$\frac{1}{4}$ cup minced green pepper

$\frac{1}{4}$ cup minced celery

$\frac{1}{8}$ teasp. black pepper

Pinch cayenne pepper

Small pinch each oregano, basil, and rosemary

Let all cook over low heat at least 1 hr. Then add:

1 lb. shrimp, cooked and cleaned and continue cooking just until shrimp are heated through. Serve this on toast or heated crisp crackers, garnished with parsley and chives. *Makes 3 or 4 servings*

SPECIAL SHRIMP CREOLE



Spiced Tea

In large saucepan, combine:

1 No. 2 can pineapple juice

Juice of 1 quartered lemon

Lemon quarters

1 teasp. whole cloves

1 stick cinnamon

Simmer this 5 min. Meanwhile, make:

1 qt. strong tea

Then add tea to juice mixture; refrigerate. At serving time, strain spicy tea, then pour it over ice cubes in tall glasses. Pass sugar. *Makes 6 servings*

RISE STEVENS, *American-born mezzo-soprano of opera, concert, radio and television, is a self-taught cook who collects recipes while on tour and tries them out, with personal touches, at home.*

Chicken Paprika

In Dutch oven, heat till quite hot:

¼ cup shortening

Add and sauté until glossy:

1 large onion, minced

Stir in:

2 teasp. paprika

Then add:

1 large ready-to-cook broiler-fryer, cut up

Let chicken cook over quite high heat, stirring pieces with fork, until it takes on a reddish-golden color. Sprinkle chicken with:

1 tablesp. flour

1 teasp. salt

¼ teasp. pepper

Pour in:

1 chicken-bouillon cube dissolved in 1 cup hot water

Cover Dutch oven and let chicken cook

slowly about 25 min., or until fairly tender. Then add:

4 medium potatoes, quartered

Cook about 20 min. longer, or until all is tender. Lift chicken and potatoes to serving dish. Stir into gravy:

½ cup commercial sour cream

Pour this creamy sauce over the chicken, sprinkle snipped parsley on top, and serve at once. *Makes 4 generous servings*

Our Sauerkraut Dinner

Rinse with cold water, then place in kettle:

2½ lb. sauerkraut (bulk, or canned)

Then add:

1 or 2 bay leaves

½ teasp. pepper

1 cup water

Cover kettle and let mixture simmer ½ hr. Occasionally stir sauerkraut with fork, adding more water if it seems too dry. Meanwhile, in Dutch oven, heat:

¼ cup shortening

Then add and sauté until glossy:

1 medium onion, minced

Now add:

1 teasp. paprika

1 teasp. salt

1 tablesp. water

2 lb. cubed, mixed beef, veal, and pork (ask butcher to cut these from pieces of meat such as shoulder)

Cover Dutch oven and let meat simmer slowly ½ hr., stirring it occasionally with fork. Stir in sauerkraut and:

1 tablesp. sugar

Cook mixture, covered, 1½ hrs., or until meat is very tender. Now stir in:

1 cup commercial sour cream

Serve at once. *Makes 6 servings*



Tamale Pie

JOHN CAMERON SWAYZE, TV commentator with an estimated audience of 40,000,000 persons weekly, has an enthusiastic audience of one in Mrs. Swayze when he prepares these flavorful favorites.

Stroganoff à la Swayze

Slice as thin as possible:

2 medium onions

In large skillet, cook onions slowly in:

¼ cup fat or salad oil

While onions are getting golden brown, slice:

½ lb. mushrooms

Add mushrooms to onions and cook about 5 min. longer. Then remove both to small bowl. In same skillet, brown:

1 lb. round steak, cut into ¼"-wide strips

Meanwhile, peel, then chop:

3 large very ripe tomatoes (or 4 medium ones)

Sprinkle over browned meat:

2 tablesp. flour

After blending flour in well, stir in chopped tomatoes, with their juice, and:

1½ teasp. salt

⅛ teasp. pepper

¼ teasp. Worcestershire

Cover skillet and let meat cook over very low heat, stirring occasionally, 1 hr. Then add onions, mushrooms, and:

½ cup commercial sour cream

Cook slowly, covered, about ½ hr. longer. Serve from chafing dish with hot fluffy white rice. *Makes 4 servings*

Stir together well:

1 cup corn meal

1 cup milk

1 tablesp. flour

½ teasp. salt

Pour into top of double boiler:

1 qt. boiling water

Stirring briskly, pour corn-meal mixture into boiling water, and let cook over hot water, stirring occasionally, about 1 hr. Meanwhile, in large skillet or Dutch oven, cook until crisp:

5 or 6 cut-up strips bacon

Add and sauté until tender:

1 large onion, sliced

½ medium green pepper, cut into short strips

Add:

1 No. 2 can tomatoes (2½ cups)

1 lb. ground beef

1 8-oz. can tomato sauce

½ teasp. salt

¼ teasp. pepper

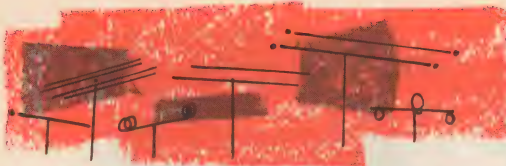
2 teasp. chili powder

Cover skillet and let mixture cook slowly, stirring occasionally, about 45 min. Remove skillet from heat and stir in:

About ¼ cup seedless raisins

1 small can pitted ripe olives

Into a 3-qt. casserole, pour half of corn meal; onto top, carefully spoon meat mixture; pour on rest of corn meal. After covering casserole, put it into refrigerator. Next day bake it, uncovered, in 350°F. oven about 1 hr., or until hot. *Makes 6 servings*



MARGARET HAYES SWOPE, television actress and wife of TV and movie producer Herbert Bayard Swope, Jr., likes to entertain and suggests these as sure-fire party fare.

Margaret's Barbecued Ribs

Start heating oven to 325°F. In shallow roasting pan, place:

2 lb. spareribs

Cover strips of ribs with waxed paper and roast them ½ hr. Pour off excess fat and roast ribs ½ hr. longer. Again pour off excess fat, then remove waxed paper, and cover ribs with this sauce, boiled together 5 min.:

- ½ cup molasses
- ½ cup catchup
- ½ cup chopped onions
- 1 clove garlic, minced
- 3 whole cloves
- 4 narrow strips orange rind, diced
- Juice of ½ orange
- 1 tablesp. vinegar
- 1 tablesp. salad or olive oil
- ½ teasp. prepared mustard
- ¼ teasp. salt
- ¼ teasp. pepper
- 1 tablesp. bottled thick meat sauce
- ½ teasp. Worcestershire
- ¼ teasp. liquid hot pepper seasoning
- 1 tablesp. butter or margarine

Now turn oven temperature up to 400°F. and roast spareribs, basting often, about 45 min. longer, or until they are tender, very brown, and have candied appearance. *Makes 4 servings*

Double Fudge Cake

Start heating oven to 350°F. Grease 8"x8"x2" cake pan. Then sift together:

- 1 cup sifted all-purpose flour
- ½ teasp. salt
- 1 teasp. baking soda

In large electric-mixer bowl or mixing bowl, place:

- ⅓ cup soft shortening
- ⅓ cup granulated sugar

Mix together thoroughly at medium speed, or "cream" (or with spoon). Add and mix in well:

- ½ cup dark corn syrup

Then add:

- 1 egg
- 1 teasp. vanilla extract
- 1 sq. unsweetened chocolate, melted

Continue mixing until very creamy. Now, at low speed, or "blend", beat in flour mixture alternately with:

- ¾ cup buttermilk

Beat after each addition. Turn mixture into pan and bake 45 min., or till done. Cool cake in pan 10 min. Then turn cake out of pan onto rack to finish cooling. Split cooled cake into 2 layers, then fill and frost (top only) with Real Fudge Frosting, page 59. Cut cake into squares or slices.



Real Fudge Frosting

In saucepan, combine:

2 sq. unsweetened chocolate

½ cup heavy cream

¼ cup milk

Cook over low heat, stirring, until chocolate is melted. Now add:

2 cups granulated sugar

Pinch salt

1 tablesp. corn syrup

Continue cooking, stirring constantly, until mixture comes to boil. Let it boil quite hard 5 min.; then remove it from heat. Drop bit of mixture into cold water, to see if it forms soft ball. (If not, cook until it does form soft ball.) Now add:

1 tablesp. butter or margarine

1 teasp. vanilla extract

Let frosting stand 15 min. Beat frosting until thick enough to spread. (If frosting seems to lose gloss and get too thick, beat in small amount heavy cream.)

Fills and frosts top of 8" layer cake

LOUISE THOMAS, prominent hostess to literary people, is famous among her literary friends for her deliciously different meals cooked by the fireside.

Pilaff

Assemble before guests arrive, and bake while Shish Kabob, on this page, grills. Into skillet with metal handle, drop:

1 tablesp. butter or margarine

Add and cook until golden:

1 medium onion, chopped

Then mix in well:

1 cup raw regular white rice

Now pour in, boiling hot:

**1 can condensed consommé,
diluted with ⅔ cup water**

Before guests arrive, start heating oven to 400°F. While they grill Shish Kabob, bake rice, covered (use aluminum foil if skillet has no cover), 25 min. Fluff it with fork before serving.

Makes 4 to 6 servings

Shish Kabob

In shallow pan, place:

2 lb. breast of lamb, cut into

1½" cubes

Mix well and pour over lamb:

1 cup red wine (Burgundy is a favorite)

1 clove garlic, crushed

⅓ cup salad oil

½ teasp. dry mustard

1 teasp. salt

½ teasp. pepper

1 small onion, minced

¼ teasp. nutmeg

4 whole cloves

Then put lamb in refrigerator to marinate overnight.

Several hours before serving, wash and remove stems from:

1 lb. medium mushrooms

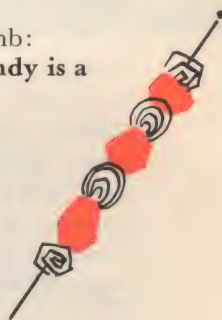
Now cut into quarters:

2 green peppers

Halve each quarter crosswise. Then, on skewers (about 13" long), alternate cubes of wine-soaked meat with mushrooms and cubes of green pepper. (Each skewer will hold about 4 meat cubes, 6 mushrooms, and 3 green-pepper cubes.) Place skewers in refrigerator to chill.

When guests arrive, have hot bed of coals ready in outdoor or indoor fireplace so they can grill their own Shish Kabob. Grilling takes about 25 min. Or broil the Shish Kabob in range, 3" below heat, for same length of time.

Makes 4 servings





CHICKEN CURRY

LOWELL THOMAS, incessant traveler, author of many books, news commentator, and producer of Cinerama, has a penchant for the food of India—thus his “Thomas approved” recipe with its accompaniment.

Tomato Foogath

In skillet, in:

3 tablesp. butter or margarine

sauté until vegetables are tender:

1 medium onion, thinly sliced

1 pickled hot pepper, very thinly sliced (optional)

2 cloves garlic, very thinly sliced

¼ teasp. ground ginger

Stir in:

4 large tomatoes, skinned and diced

2 tablesp. grated fresh or flaked coconut

1½ teasp. salt

Simmer, uncovered, stirring occasionally, until liquid is nearly evaporated—10 to 15 min. Serve as side dish, with meats, curry, eggs, etc.

Makes 6 servings

Chicken Curry

In large kettle, simmer, covered, until chicken is tender (about 3 hrs.):

1 4- to 5-lb. ready-to-cook stewing chicken, cut up

1 qt. water

1 tablesp. salt

1 onion, sliced

2 stalks celery

Remove chicken; strain broth, reserving 1½ cups. Remove chicken meat from bones in good-size pieces. In large skillet, melt:

6 tablesp. butter or margarine

Sauté until tender but not browned:

1½ cups minced onion

1 small apple, pared, cored, and sliced ½" thick

Stir in and mix well:

3 tablesp. flour

3 tablesp. curry powder

1 teasp. salt

Gradually stir in:

Reserved 1½ cups chicken broth

½ cup milk

1 cup heavy cream

Cook, stirring, until sauce is thickened. Then add chicken pieces; simmer, uncovered, stirring occasionally, 15 min. Serve hot over:

Fluffy hot rice

Pass curry condiments such as:

Chutney

Peanuts

Grated fresh or flaked coconut

Makes 6 servings





Dr. SUDJARWO TJONDRONEGORO,
former representative of Indonesia to the United Nations, likes to prepare typical Indonesian foods for his guests to sample. They have a rich and subtle flavor blend of herbs, spices, and soy sauce, often with distinctive touches of shrimp and coconut. As in other Oriental countries many are based on rice.

Soto Ajam

(A Meal-in-a-Dish)

Cut up in as small pieces as possible:

**1 3½- to 4-lb. ready-to-cook
 roasting chicken**

Place chicken in large kettle; then add:

**½ lb. deveined, shelled raw
 small shrimp**

1 medium onion, sliced

1 teasp. turmeric

**1 piece whole ginger (about the
 size of your thumb)**

3 tablesp. soy sauce

Several celery stalks

½ teasp. salt

**Just enough water to cover
 chicken (about 1 qt.)**

Simmer, covered, about 1½ hrs., or until meat falls from bones. Meanwhile, prepare the following:

4 cups shredded cabbage

6 boiled medium potatoes

3 hard-cooked eggs

**2 sliced cloves garlic, sautéed
 in salad oil until golden**

Now remove bones, piece of ginger, and celery stalks from chicken mixture. In large bowl, place cabbage, sliced hot potatoes, sliced eggs, and:

1 cup chow-mein noodles

Pour hot chicken mixture over all; then, on top, strew sautéed garlic and:

A few potato chips

Snipped fresh celery leaves

Serve at once, letting each person add to taste:

Vinegar

Liquid hot pepper seasoning

Makes 5 or 6 servings

Semur

Purchase:

1 lb. round beef, about ½" thick

Cut beef into ½" squares; then heat in skillet:

1½ tablesp. salad oil

Sauté beef until nicely browned. Set beef aside. Then add to same skillet:

1 tablesp. salad oil

1 large onion, sliced

2 cloves garlic, minced

½ teasp. sugar

⅛ teasp. pepper

Cook, stirring until onion is golden. Return beef to skillet and also add:

½ cup water

2 tablesp. soy sauce

Simmer, covered, about 1 hr., or until beef is tender. Nice over mashed potatoes, boiled noodles, fluffy rice, etc.

Makes 4 servings



FRED and BEATRICE TROLLER, the young couple from Zurich, Switzerland, who played "themselves" in Cinerama Holiday, collected souvenir recipes on their travels, but these are from their native land, adapted to American tastes.

Cutlet of Veal à La Suisse

Purchase:

6 thin veal cutlets (about 1½ lb.)

Using edge of saucer, pound each cutlet well. Then cut each in half. Now, on each of 6 cutlet halves, place, in this order:

½ thin slice natural Swiss cheese

1 paper-thin slice cooked ham, folded over

½ thin slice natural Swiss cheese

Top each with second cutlet half and fasten securely with toothpicks. Mix:

2 tablesp. flour

Generous dash of paprika

Use to coat cutlets. In skillet, place:

⅓ cup butter or margarine

When butter is quite hot, add cutlets and sauté them until well browned on each side. Now add:

½ cup sauterne or Rhine wine

Cook slowly, uncovered, until liquid is almost completely evaporated. Now slowly add, stirring with wooden spoon:

½ cup sauterne or Rhine wine

1 cup beef gravy (leftover or canned gravy may be used)

½ cup light cream

Cover skillet and simmer cutlets 10 min., or until fork-tender. Just before serving, stir in:

Dash salt

About 6 drops lemon juice

Remove toothpicks and serve dish at once. Specially nice with hot fluffy rice.

Makes 4 servings

Switzerland Cheese-and-Onion Pie

Line 9" pie plate with pastry (use favorite pastry recipe or packaged mix), making small fluted edge. Start heating oven to 400°F. Now, onto sheet of waxed paper, coarsely grate:

½ lb. natural Swiss cheese

Cut into thin slices:

2 large onions (these usually make about 1 cup sliced)

In small skillet, sauté onions until tender in:

2 tablesp. butter or margarine

Turn onions into pastry-lined pie plate. Toss cheese with:

1 tablesp. flour

Sprinkle mixture over onions. Now, with egg beater, beat well:

3 eggs

Stir in:

1 cup milk or light cream

½ teasp. salt

⅛ teasp. pepper

SWITZERLAND CHEESE-AND-ONION PIE



Pour egg mixture over cheese and bake it at 400°F. 20 min. Reduce oven heat to 300°F. and bake pie 25 min. longer, or until knife inserted in center comes out clean. Serve pie hot, cut into wedges, for lunch or supper or, in small wedges, as an evening snack.

Makes 6 servings



AMY VANDERBILT, member of one of America's most distinguished families and author of *Amy Vanderbilt's Complete Book of Etiquette*, is also an accomplished cook. At 14, she attended the Institute Heubli in Europe where many daughters of titled European families were sent to learn cooking.

Italian Fish Soup

In deep kettle, in:

3 tablesp. salad oil

Sauté until just tender:

1/3 cup chopped celery (about 1 big stalk)

1/3 cup minced onion (about 1 medium)

1/4 cup minced green pepper (about 1/4 medium one)

Then add:

1 No. 2 1/2 can (3 1/2 cups) tomatoes (Italian style)

3 cups water (or use fish or vegetable stock instead)

2 diced, pared medium potatoes

2 tablesp. snipped parsley

2 1/2 teasp. salt

1/4 teasp. pepper

Bring mixture to boil, then reduce heat so it just simmers. After it simmers about 1/2 hr., add and simmer about 10 min. longer:

1 lb. flaked, cooked fish (any whitefish)

About 1 cup cleaned, cooked or canned shrimp (1 5-oz. can)

Just before serving, add:

1/4 cup dry white wine

Taste soup to be sure it doesn't need bit more seasoning. Pour into tureen, and sprinkle liberally with croutons and generous amount of grated Parmesan or Italian cheese.

Makes 6 servings

Charlotte de Pommes

In Dutch oven, or heavy skillet that has tight-fitting cover, stir together:

1 cup granulated sugar

1 cup water

Bring mixture to boil, stirring; then cook it until syrup spins thread, or to 230°F. on candy thermometer. Turn heat very low and add:

6 pared, cored red apples

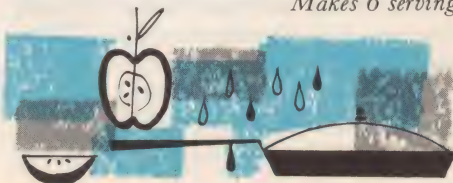
Cover Dutch oven and cook apples very slowly, frequently turning them gently until they are tender but not mushy. Then refrigerate them.

After carefully lifting apples into dessert dishes, flavor syrup with:

1/4 teasp. vanilla extract (or cook piece of vanilla bean with apples)

Spoon syrup over apples and garnish with whipped cream and chopped nuts.

Makes 6 servings





Mme. MAGGIE VAUDABLE, wife of famed restaurateur Louis Vaudable, owner of the fabulous Maxim's in Paris, could hardly escape being an authority on "specialties of the house."

Rognons de Veau Flambés

Slice about $\frac{1}{4}$ " thick:

4 veal kidneys

Then, with scissors, snip out white fat and discard it. Slice:

4 large mushrooms

Next, in skillet, melt:

2 tablesp. sweet (unsalted) butter

Sauté kidneys in it about 5 min., or just until all red color is gone. Remove kidneys. Sauté mushrooms in same skillet about 5 min. Remove mushrooms. Cook liquid remaining in skillet until it has almost evaporated. Meanwhile, in small saucepan, gently warm:

2 tablesp. brandy

Return kidneys to skillet; pour brandy over them, and, with match, carefully light brandy. Let flame burn out; then stir in sautéed mushrooms and:

$\frac{1}{2}$ **teasp. salt**

$\frac{1}{8}$ **teasp. freshly ground black pepper**

$\frac{1}{8}$ **teasp. dry mustard**

When kidney mixture is well mixed, remove it to heated platter. Into skillet, pour:

2 tablesp. heavy cream

Heat. Pour cream over kidneys; serve.
Makes 4 servings

Broiled Squab Turkey Diable

Have meatman split, then remove, backbone, neck, and keel bone from:

6 lb. broiler-fryer turkey

Preheat broiler 10 min. or as manufacturer directs. With skewers, truss legs of bird to body. Season bird with:

1 teasp. salt

$\frac{1}{2}$ **teasp. freshly ground black pepper**

$\frac{1}{2}$ **teasp. dried tarragon**

Brush bird with:

2 tablesp. melted butter or margarine

Place turkey, with skin side down, in bottom of broiler pan, not on rack; place pan in broiler so surface of turkey is 7" to 9" from heat. Broil bird 40 min., basting often with more:

Melted butter

Then turn turkey and broil 35 min. longer, or until fork-tender. Meanwhile heat as label directs:

1 pkg. frozen sauce diable

(available at specialty grocers)

When turkey is done, slice breast meat into 12 slices; cut legs into portions. Pass sauce separately. *Makes 4 servings*

SALLY VICTOR, well-known designer of beautiful hats, is nearly as fond of cooking as she is of hat making. And her culinary creations are as spectacular as her millinery creations.

Fish 'n' Mushrooms Supreme

In saucepan, cream together:

$\frac{1}{4}$ **cup butter or margarine**

2 tablesp. flour

Pour in:

$1\frac{1}{2}$ **cups milk**

Cook over medium heat, stirring occasionally, until thickened. In skillet, melt:

¼ cup butter or margarine

Then add and sauté until golden brown:

½ lb. fresh mushrooms

When sauce is ready, add mushrooms and:

**2 cups flaked, cooked whitefish
(1 lb. uncooked)**

¾ tsp. salt

⅛ tsp. pepper

About 2 tablesp. sherry

Pour mixture into 3 or 4 ramekins or individual casseroles; top each with:

Fresh bread cubes

Dots of butter or margarine

Broil fish until crumbs are golden brown.

Makes 3 or 4 servings

Sally's Chicken Cacciatore

In Dutch oven or chicken fryer, heat:

¼ cup olive oil

Meanwhile, lightly coat with flour:

2 broiler-fryers, cut up

Add chicken pieces, a few at a time, to hot oil. Cook them until golden brown on all sides. As each piece browns, set it aside and continue cooking till all chicken is done. (Add a little more oil, if necessary.) As last of chicken browns, drop in:

2 to 4 cloves garlic, minced

1 tsp. salt

¼ tsp. pepper

½ tsp. crumbled oregano

½ tsp. crumbled basil

Return all chicken to Dutch oven; add:

1 No. 2 can tomatoes (2½ cups)

**1 3-oz. can whole mushrooms,
drained**

Cover pot; let chicken cook slowly about 25 min., or until tender. Add:

¼ cup sherry

Let cook, uncovered, 10 min. longer. Sprinkle top with:

Snipped parsley

Makes 8 servings



Apricot-Coconut Layer Cake

Start heating oven to 375°F. Sift together:

1½ cups sifted cake flour

3 tsp. baking powder

¼ tsp. salt

In mixing bowl, put:

3 eggs

1 cup granulated sugar

Beat with electric mixer or egg beater until light-colored and thick. Add:

**7 tablesp. rapidly boiling water
(if using fresh coconut for
decorating, use coconut milk)**

Beat until water is mixed in thoroughly; dump in flour mixture all at once and add:

Grated rind of 1 lemon

With electric mixer at low speed (or with spoon), mix well until flour is thoroughly mixed in. Divide batter evenly between 2 greased 8" layer-cake pans and bake 18 to 20 min., or until top springs back when lightly pressed with finger. Let cake layers sit in pans on racks about 15 min., then remove them. When layers are cool, put them together, using as filling:

1 jar apricot jam (about 1 cup)

Frost with Fluffy Icing, page 66, then sprinkle with:

**1 cup flaked coconut or grated
fresh coconut**

Fluffy Icing

In saucepan, boil together:

½ cup granulated sugar

¼ cup water

Cook until syrup spins thread. Beat until stiff peaks are formed:

1 egg white

Slowly pour in syrup, beating constantly. Continue beating until icing will spread nicely. Then beat in:

⅛ to ¼ teasp. lemon extract

*Enough to frost top and sides
of 1 8" or 9" layer cake*

DONALD VOORHEES, former musical director of the "Telephone Hour," for which he composed the familiar "Bell Waltz," makes a fine art of cooking as well as of music. He points with pride to his "professional" cooking equipment and turns out this specialty.

Tyrolean Alps Ragout

Purchase:

**2 lb. top round of beef, sliced
¼" thick**

Sprinkle meat with:

About ¼ cup all-purpose flour

With edge of saucer, pound flour into meat; then cut meat into strips about 3" long, ½" wide. Meanwhile, in Dutch oven in:

¼ lb. butter or margarine

Sauté until tender but not brown:

2 medium onions, sliced

Add:

**8 to 10 large mushroom caps,
peeled if desired**

Cover; cook till mushrooms are tender, about 6 min. Remove onions and mushrooms from Dutch oven.

In butter left in Dutch oven, brown meat, a few pieces at a time, removing

pieces as they brown. Then return meat-and-mushroom mixture to Dutch oven; stir in:

1 cup water

Cover; cook 20 min. Then stir in:

1 teasp. salt

⅛ teasp. pepper

1 teasp. meat-extract paste

½ cup dry red wine

Cover; cook 1 hr. or until meat is tender; stir occasionally. Serve on:

**Hot cooked noodles or fluffy
mashed potatoes**

Garnish, if desired, with parsley.

Makes 4 servings



JON WHITCOMB, talented illustrator, is a do-it-yourself fan except when it comes to cooking—which he leaves to his Swedish cook. Here is his favorite from her extensive repertoire.

Paris Waffles

In medium bowl, with pastry blender or 2 knives used scissor-fashion, blend:

1 cup butter or margarine

2 cups sifted all-purpose flour

With fork, stir in:

7 tablesp. light cream

Refrigerate dough 1 hr. Meanwhile, for filling, in small saucepan over medium heat, stir until thickened:

1 egg plus 1 egg yolk

½ cup light cream

2 teasp. cornstarch

2 tablesp. sugar

Cool. In small bowl, with electric mixer or spoon, beat until fluffy:

6 tablesp. butter or margarine

½ cup granulated sugar

1 teasp. vanilla extract

Fold into egg mixture; refrigerate. Start heating oven to 400°F. On lightly floured surface, roll out dough ⅛" thick; cut into 2½" squares. With back of knife blade, mark to resemble waffles. Dip waffles into:

Granulated sugar

Place on greased baking sheets. Bake 8 min., or until golden. Cool. At serving time, put pairs together, sandwich style, with filling. *Makes 24 waffles*

KING WONG, dynamic young manager of *The Traders*, plush Polynesian restaurant in Beverly Hills, California, went to China to study "as an apprentice in search of knowledge in the art of cookery." This magnificent example is proof that he learned his lessons well.

Crab Crepe Bengal

Crab Meat Filling: Make 1½ cups medium white sauce; set aside. Then, in medium-size skillet, melt:

1 tablesp. butter or margarine

In this, sauté slightly:

1 teasp. chopped shallots

1 cup fresh or canned crab meat
(shells removed)



Add:

½ cup white wine

1 teasp. curry powder

¼ teasp. Worcestershire

¼ teasp. salt

⅛ teasp. pepper

Dash cayenne

Cook, stirring, about 3 min. longer. Stir in 1 cup of reserved white sauce; mix well; set aside.

Glacé: With egg beater, beat well:

1 egg yolk

⅛ teasp. salt

Add, beating constantly:

2 tablesp. melted butter or margarine (1 teasp. at a time)

While you beat yolk mixture, add slowly:

2 tablesp. melted butter combined with 2 teasp. lemon juice

Add this Hollandaise mixture to remaining white sauce. Stir in to combine:

¼ cup heavy cream, whipped

Crepe: In bowl, with egg beater, beat:

1 cup milk

¾ cup sifted all-purpose flour

¼ teasp. salt

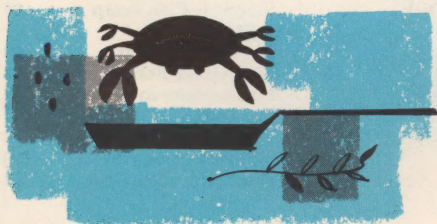
Quickly beat in, mixing well:

2 large eggs, slightly beaten

In heated medium-sized skillet, melt:

½ teasp. butter or margarine

Pour in enough crepe batter to cover bottom of pan; cook until browned on bottom. Top with 3 tablesp. Crab-Meat Filling; roll up. Repeat, making 6 crepes; top with glacé; broil just to brown. Serve at once. *Makes 6 servings*



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